

# LUNCH MENU



## ALL TIME FAVOURITES

COMES WITH SALAD & MISO SOUP

### ASSORTED SASHIMI BENTO 30.60

Salmon, Tuna, White Fish,  
Hotate, Tako, Ikura, Amaebi

### ASSORTED SUSHI BENTO 31.78

Salmon, Tuna, White Fish, Ika,  
Surf Clam, Ebi, Inari & Tamago

### SUMMER CHIRASHI BENTO 29.43

Assorted diced sashimi coated with house-  
made shoyu base served on top of rice,  
topped with tobiko & seaweed

### UNAGI DONBURI BENTO 23.54

Braised Unagi in poached egg sauce  
with onions, scallions & seaweed

### KUROBUTA CURRY BENTO 32.96

Deep-fried pork cutlet served with  
Japanese curry with potatoes, carrots,  
pickles & rice

### TERIYAKI CHICKEN BENTO 27.07

Grilled thigh in teriyaki sauce,  
onsen egg & seaweed rice

### TERIYAKI BUTADON BENTO 29.43

Pan-seared kurobuta loin, onsen  
tamago, pickles & rice

### WAGYU HAMBURG BENTO 32.96

Wagyu pate (2pcs) cooked to  
medium served with demi glace  
sauce, garlic chips & rice

## EXECUTIVE LUNCH SET

COMES WITH SALAD & MISO SOUP

(AT LEAST 25 MINS WAITING TIME)

### TFS PREMIUM SASHIMI BENTO 70.62

Salmon, Salmon belly, Tuna, Toro, White  
Fish, Hotate, Botan-ebi, Ikura, Uni

Served with signature aburi salmon &  
tobiko rice

### TFS PREMIUM SUSHI BENTO 65.91

Salmon, Spicy salmon belly, Truffled Toro,  
White Fish Yuzu Kosho, Amaebi, Tobiko,  
Crabmeat Avocado Inari, Ikura & Tamago

### WAGYU DONBURI BENTO 44.73

Sliced Wagyu Beef cooked to medium,  
onsen egg, garlic sauce & chips

### SALMON / HAMACHI COLLAR BENTO 31.78

Grilled fish collar served with signature  
salmon & tobiko rice

### CHEF SURPRISE BENTO 35.31

5-course bento style lunch that varies  
based on seasonal ingredients

## MODERN & HEALTHY SET

COMES WITH SALAD & MISO SOUP

### SUPER HEALTHY BENTO 23.54

Cold Chasoba with Soba Jelly, Dipping  
Sauce, Seaweed & White Sesame, Kappa  
Maki

### VEGAN BENTO 23.36

Miso grilled eggplant, shiso & roasted  
sesame rice , fruits

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## MIX & MATCH SUSHI & SASHIMI

Min 3 pcs per order

SALMON	2.35	MEKAJIKI	4.12
SALMON BELLY	3.30	HAMACHI	4.12
ABURI SALMON SKIN (3PCS)	11.30	HOTATE	7.65
MAGURO	3.30	TAKO	2.94
TORO	16.48	IKA	2.94
ANAGO	7.65	HOKKIGAI (2PCS)	4.12
UNAGI (3PCS)	9.42	AMAEBI (2PCS)	8.24
SHISHAMO	4.12	BOTAN-EBI	21.19
IKURA	9.30	EBI	2.35
TOBIKO	5.30	INARI	2.35
TFS TAMAGO (2PCS)	3.53	WAGYU	16.48
UNI	27.07		

## DELUXE SHARING BOX

### SASHIMI DELUXE BOX 70.62

Salmon, Tuna, White Fish, Hotate, Ikura, Botan-ebi, Toro/Uni

### SUSHI DELUXE BOX 76.51

Salmon Belly, Toro, White Fish, Ika, Hotate, Crab & Avo Maki

## CHEF'S SELECTION

5-PIECE SUSHI 52.97

7-PIECE SUSHI 70.62

5-PIECE VEGETARIAN SUSHI 29.43

## MISO SOUP

HAMAGURI CLAM 14.12

WHITE FISH 9.42

VEGETARIAN 5.89

Prices shown are NETT

Vegetarian Option Available



Gluten Free Option Available

## SALADS

<b>MIXED SEAFOOD</b>	<b>22.36</b>
Assorted diced sashimi, 6 pcs salmon sashimi, garden salad & wasabi citrus	
<b>CRAB &amp; AVOCADO</b> 🌿	<b>21.19</b>
Kanikamaboko, Avocado, Lotus Root Chips, Wafu Dressing	
<b>WASABI TARTARE CHICKEN</b>	<b>20.01</b>
Chicken wasabi tartare, rocket leaves mix salad, roasted almonds, edamame beans, burnt orange, wafu dressing on the side	
<b>ORGANIC TOMATO &amp; LOTUS ROOT CHIPS</b> 🌿 🌾	<b>15.30</b>
Organic tomatoes, onions, seaweed, wasabi citrus.	
<b>SMOKED DUCK &amp; LYCHEE</b> 🌿 🌾	<b>18.83</b>
Charred smoked duck, asparagus, rocket leaves, cucumber, pomegranate seeds, lychee & mint	

## HANDROLLS

<b>CALIFORNIA</b>	<b>7.06</b>
<b>CRUNCHY UNAGI</b>	<b>10.59</b>
<b>SPICY SALMON</b>	<b>9.42</b>
<b>SPICY MAGURO</b>	<b>9.42</b>
<b>EBI FRY</b>	<b>8.24</b>
<b>VEGETARIAN</b> 🌿 🌾	<b>4.71</b>
<b>TEMPURA ENOKI</b> 🌿	<b>7.06</b>
<b>NEGITORO</b> 🌾	<b>11.77</b>

## CHIRASHI BOWLS

<b>TFS PREMIUM CHIRASHI</b>	<b>42.37</b>
Assorted sashimi slices served on bed of our signature salmon & tobiko rice	
<b>OKU'S BARACHIRASHI</b>	<b>47.08</b>
Assorted large diced cut sashimi including toro and topped with uni & ikura	
<b>SALMON &amp; IKURA</b> 🌾	<b>32.96</b>
Salmon sashimi, Ikura & Seaweed with rice	
<b>UNAGI CHIRASHI</b>	<b>29.43</b>
Diced grilled unagi, tamago, cucumber, ikura, tempura enoki, sesame seeds	

## MAKI (CUT ROLLS)

<b>TFS SIGNATURE MAKI</b>	<b>30.60</b>
<b>CRUNCHY UNAGI MAKI</b>	<b>23.54</b>
<b>CALIFORNIA MAKI</b>	<b>16.48</b>
<b>SPICY MAGURO MAKI</b>	<b>17.66</b>
<b>SPICY SALMON MAKI</b>	<b>17.66</b>
<b>EBI FRY MAKI</b>	<b>17.66</b>
<b>VEGETARIAN MAKI</b> 🌿 🌾	<b>10.59</b>
<b>TEMPURA ENOKI MAKI</b> 🌿	<b>11.77</b>
<b>NEGITORO MAKI</b> 🌾	<b>22.36</b>
<b>SUPER CALIFORNIA MAKI</b>	<b>32.96</b>

## TACOS 🌿

SEAWEED SHELL

TUNA & AVOCADO 16.48

CRAB 17.66

WANTON SHELL

TAKO 14.12

CHICKEN & WASABI 16.48

2 tacos per serving

## SMALL BITES

All-day

TRUFFLED EBI FRY (5PCS) 17.66

TAKO WASABI 10.59

KAKI FRY (3PCS) 10.59

CHICKEN KARAAGE (6PCS) 14.12

CHICKEN GYOZA (5PCS) 10.59

PUMPKIN KOROKKE 🌿 (3PCS) 10.59

CORN TEMPURA 🌿 9.42

## ENTREES

Fusion Tapas

TRUFFLED HAMACHI CARPACCIO 30.60

CRAB & AVOCADO 🌿 BRUSCHETTA 16.48

SPICY SALMON BRUSCHETTA 17.66

WAGYU, FOIE GRAS & UNI 44.73

TFS SALMON CARPACCIO 22.36

UNI SHOOTER 23.54

NEGITORO & UNI (1 spoon) 25.89

GRILLED SALMON BELLY 25.89

WAGYU SCOTCH EGG 17.66

PAN-FRIED TRUFFLE GYOZA (6PCS) 17.66

FUGU MIRIN 17.66

TATAMI IWASHI 10.60

TUNA & AVO TATAKI 14.12

SALMON & AVO TATAKI 14.12

MINI CHASOBA 🌿 7.06

PAN-SEARED KUROBUTA LOIN 22.36

SMOKED ONSEN WITH IKURA 11.77  
(Add-on Uni + \$15)

Prices shown are NETT

🌿 Vegetarian Option Available

🌾 Gluten Free Option Available

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SINCE 2012

## MAINS

### MISO GINDARA

37.66

Grilled miso marinated black cod with roasted asparagus & sweet potatoes

### OKU'S UNAGI DON

34.13

Grilled large piece unagi, tamago & pickled rice

### KUROBUTA CURRY

32.96

Deep-fried breaded black pork cutlet with Japanese curry and seaweed sesame rice cakes

### TRUFFLED WAGYU DON

44.73

60g Wagyu steak cooked to medium rare, tonkatsu sauce omelette, shaved truffle, rocket leaves

### WAGYU UDON SOUP 35.31

Grilled wagyu meat ball, udon, tempura enoki, leek, sesame seeds, spring onions, wakame served with clear konbu broth

### GARLIC BUTTER CLAM 27.07 UDON

Stir-fried creamy garlic butter udon linguine with hamaguri clams, asparagus & organic cherry tomatoes

### FOIE GRAS AGLIO OGLIO 37.66

Stir-fried ramen noodles with chili flakes, smoked duck & foie gras

### TERIYAKI PORK LOIN 22.36

## LARGE SHARING PLATTERS

### WAGYU BURGER PATE

42.37

Bunless burger pate served with house-made red wine sauce & side salad

### PAN-FRIED TIGER PRAWNS

41.20

Served with house-made egg yolk sauce

### SEAFOOD EGGPLANT GRATIN 32.96

Baked seafood in eggplant with creamy miso, topped with tobiko & rocket

### TRUFFLED WAGYU STEAK

44.73

100g wagyu sliced, served with rocket leaves salad

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 Vegetarian Option Available



Gluten Free Option Available



## **DESSERTS**

### **SPECIALTIES**

<b>GREEN TEA CHEESECAKE</b>	<b>10.59</b>
<b>HOKKAIDO CHEESECAKE</b>	<b>10.59</b>
<b>WARABI MOCHI (5PCS)</b>	<b>7.06</b>

<b>WINES</b>		<b>BTL</b>	<b>SAKE</b>		<b>200 ML</b>	<b>300 ML</b>
<b>RED</b>			<b>THE FLYING SQUIRREL TOKUBETSU JUNMAI</b>		<b>35</b>	<b>-</b>
DOMAIN GAYDA "ORGANIC WINERY" SYRAH		<b>60</b>	Nagano Japan ; Alcohol 16%			
Southern France			<b>KOME TO MIZU JUNMAI KARAKUCHI</b>		<b>35</b>	<b>-</b>
IL CANNETO SANGIOVESE MOREMMA TOSCANO IGT Italy		<b>70</b>	Kyoto Japan ; Alcohol 15.5%			
<b>WHITE</b>			<b>GEKKEIKAN JOSEN KARAKUCHI</b>		<b>35</b>	<b>-</b>
DOMAIN GAYDA "ORGANIC WINERY" SAUVIGNON BLANC		<b>60</b>	Kyoto Japan ; Alcohol 15.5%			
France			<b>NIGORI SAKE</b>		<b>-</b>	<b>38</b>
TYRRELL'S OLD WINERY CHARDONNAY		<b>60</b>	Kyoto Japan ; Alcohol 10%			
South Australia			<b>MIO SPARKLING SAKE</b>		<b>-</b>	<b>19</b>
CHAFFEY BROTHERS TRIPLEPUNKT RIESLING		<b>80</b>	Alcohol 5%			
Australia			<b>BEERS</b>		<b>BOTTLED</b>	
<b>SPARKLING</b>			ASAHI DRY LAGER		<b>8</b>	
BELSTAR PROSECCO		<b>70</b>	ASAHI DRY LAGER BUNDLE (5 BOTTLES)		<b>35</b>	
France			ASAHI DRY LAGER CARTON (24 BOTTLES)		<b>150</b>	
<b>TEA &amp; JUICE</b>		<b>GLS</b>	<b>SPIRITS &amp; WHISKY</b>		<b>BTL</b>	
ORGANIC SENCHA (HOT/ICED)		<b>5</b>	WIDGES GIN		<b>38</b>	
FRESHLY SQUEEZED ORANGE JUICE		<b>6</b>	200 ml bottle (Add tonic water +\$0.80)			
(No ice +\$1)			UMESHU		<b>55</b>	
GRAPEFRUIT JUICE		<b>7</b>	200 ml bottle Wakayama Japan			
ORANGE & GRAPEFRUIT JUICE		<b>7</b>	SOCHU		<b>55</b>	
			200 ml bottle			
			NIKKA FROM THE BARREL		<b>130</b>	
			Japan			
			500 ml bottle			
<b>COFFEE</b>		<b>HOT</b>	<b>ICED</b>	<b>MOCKTAILS</b>		<b>GLS</b>
All our coffee are served double shot				HONEY LEMON & MINT		<b>7</b>
LATTE		<b>5</b>	<b>6</b>	GRAPEFRUIT FIZZ		<b>8</b>
		<b>5</b>	<b>6</b>	LYCHEE FIZZ		<b>9</b>
PICCOLO / MACCHIATO		<b>4</b>	<b>-</b>	APPLE MINT FRUIT SODA		<b>8</b>
LONG BLACK / AMERICANO CAPPUCINO		<b>4</b>	<b>5</b>			
MATCHA LATTE / MOCHA		<b>6</b>	<b>7</b>			

All drink prices are subjected to GST only  
(No service charge)

