





# Menu

## SUSHI BAR

Min. 3pcs Mix & Match

	sashimi \$	sushi \$
SALMON	25	30
SALMON BELLY	30	35
MAGURO	19	24
HAMACHI	29	34
HAMACHI BELLY	32	37
MAHI-MAHI	20	25
UNAGI	22	27
	sashimi \$	sushi \$
TAKO	19	24
IKA	19	24
HOTATE	35	40
TIGER PRAWNS	65	70
EBI	19	24
CRABSTICK	17	22
	sashimi \$	sushi \$
TFS TAMAGO	20	25
 INARI	15	20
TOBIKO	40	45
IKURA	120	130

## MAKI / TEMAKI

### TFS BALI SIGNATURE 300 maki/ 150 temaki

The TFS Bali signature maki consist of 6 different toppings featuring our restaurant's best ingredients. TFS Bali Signature temaki will feature special fish of day.

### CALIFORNIA 120 maki/ 60 temaki

Kanikamaboko, cucumber, avocado, tobikko & Japanese mayonnaise

### SPICY SALMON/TUNA 100 maki/ 50 temaki

Choice of Salmon or Tuna, spicy mayonnaise, goma seeds

### EBI FRY 120 maki/ 60 temaki

Deep fried breaded prawns, tobikko, japanese mayonnaise

### SOFT SHELL CRAB 120 maki/ 60 temaki

Tempura soft shell crab, cucumber and tobikko

### VEGETARIAN 70 maki/ 40 temaki

Avocado, cucumber, inari, goma seeds, sweet soya sauce


### TEMPURA ENOKI 70 maki/ 40 temaki

Hoso maki - tempura enoki mushroom, teriyaki sauce, goma seeds

# The Flying Squirrel

# Menu

## STARTERS

- SMOKED ONSEN TAMAGO** 80  
65 degrees egg, dashi shoyu, ikura, spring onions, bonito flakes, wood chip smoke
- SOFT SHELL CRAB** 150  
Deep fried soft shell crab served with truffled mayo
- CORN TEMPURA**  90  
Deep-fried corn fritter served with tonkatsu sauce
- CHICKEN KARAAGE** 100  
Deep-fried crispy chicken thigh cuts, served with Japanese mayonnaise
- CHICKEN GYOZA** 100  
Chicken and vegetable dumpling served with yuzu ponzu
- SALMON HARASU** 280  
Fattiest & juiciest part of the salmon, served sashimi style two ways - aburi & raw

## SIGNATURES

- SASHIMI MORIAWASE**  680  
Mixed 7 kinds Sashimi Sharing Platter good for 3-5pax
- SUSHI MORIAWASE** 450  
Mixed 5 kinds of Sushi Sharing Platter good for 2-4pax
- CHEF'S SELECTION SUSHI** 380  
5 kinds - Chef's Creative Sushi  
*If you have any food allergies or dietary restrictions, please inform us in advance*
- VEGETARIAN SUSHI**  290  
5pc - Creative Vegetarian Sushi
- TRUFFLE HAMACHI CARPACCIO** 150  
Hamachi carpaccio, truffle shoyu, microgreens

2 PC per order  
**SEAWEED TACOS**

- |                             |  |                                 |  |
|-----------------------------|--|---------------------------------|--|
| 100                         |  | 110                             | 90   |
| <b>Balinese Pulled Pork</b> |  | <b>Spicy Tuna &amp; Avocado</b> | <b>Vegetarian</b>  |
| 100                         |  | 130                             |  |
| <b>Balinese Ayam Betutu</b> |  | <b>Crab</b>                     |  |

## SIDES

- Tako Wasabi**  80
- Fugu Mirin**  90
- Nama Wasabi**   20
- Shiro Shoga (Ginger)**  5

## SOUP

- Asari Miso** 90
- Fish Miso** 80
- Vegetarian**  50
- Kitsune Udon Soup**  75

# Menu

## SALADS

### MIXED SEAFOOD 190

Assorted diced sashimi, tuna sashimi, garden salad & goma dressing

### CRAB & AVOCADO 180

Kanikamaboko, avocado, lotus root chips, house-made goma dressing

### ORGANIC TOMA SALAD 130

Cherry tomato vinaigrette, onion, seaweed, cucumber, tempeh & seasonal herb with onion dressing

## CHIRASHI RICE BOWLS

### TFS PREMIUM CHIRASHI 400

Salmon, tuna, white fish, tako, tiger prawn, unagi, tamago, ikura

### UNAGI CHIRASHI 300

Unagi, ikura, tempura enoki

### VEGAN CHIRASHI 190

Cherry tomato vinaigrette, cucumber, carrots, pineapples, tempeh, avocado

## MAIN COURSE

320

### MISO GINDARA

Grilled miso marinated black cod served with eggplant barigoule

350

### TIGER PRAWNS / SOFT SHELL CRAB

served with house-made egg yolk sauce

250

### PORK KATSU CURRY

Deep-fried breaded Pork with Japanese Curry and Sesame & Aonori Onigiri

220

### BUTTER CLAM UDON

Creamy and buttery stir-fried udon with asari clams, cherry tomatoes, asparagus

320

### RAMEN AGLIO

Tiger Prawns  
or  
Wagyu Minced

280

### SEAFOOD EGGPLANT

Baked assorted seafood in miso gratin, topped with tobikko and rockets

## RICE

Sushi Rice 20

Steamed Rice 18

TFS Salmon & Tobikko 50

## DESSERTS

Strawberry Panna Cotta 50

Orange Curd Bar 55

# The Flying Squirrel

# Menu

## BOTTLED

### WATER

BALIAN STILL 750ML 50

BALIAN SPARKLING 330ML 28

## NON-ALCOHOLIC

COKE 25

COKE LIGHT 25

TONIC WATER 20

SODA WATER 20

## COCKTAILS

**YUZU PROSECCO** 120

Yuzu Juice, Simple Syrup, Prosecco

**TFS SG X BALI SOUR** 100

Whisky, Yuzu, Egg White, Simple Syrup,

**UMESHU MARTINI** 110

Umeshu, Ume, Vodka, Lemon Juice

**SAKETINI** 120

Sake, Arak, Green Tea Syrup, Cucumber

**UMESHU & SAKE HIGHBALL** 110

Umeshu, Ume, Vodka, Lemon Juice

**WHISKY HIGHBALL** 90

Whisky, Soda Water, Lemon Wedge

## SAKE

1,180

### SAKE TOWER

720ml Sake tower  
Ozeki Honjozo Karatanba  
(Hyogo prefecture)

350

### 200ML

Pitcher of house sake  
or umeshu

80

### SHOT

45ml shot of  
House Sake  
or  
Umeshu

## SPARKLING

**D'BORTOLI SPARKLING  
BRUT NV** 130 GLASS/600 BTL

**PICCINO PROSECCO DOC** 900 BTL

## WHITE WINE

**JOHNNY Q CHARDONNAY** 130 GLASS/600 BTL

**30 MILE SAUVIGNON  
BLANC** 130 GLASS/600 BTL

## RED WINE

**30 MILE CABERNET  
SAUVIGNON** 130 GLASS/600 BTL

**RUFFINO CHIANTI DOCG  
SANGIOVESE** 900 BTL

The Flying Squirrel