

Menu

STARTERS

SMOKED ONSEN TAMAGO 100

65 degrees egg, dashi shoyu, ikura, spring onions, bonito flakes, wood chip smoke

OYSTERS 40

Fresh local oysters, served with truffle oil and ponzu sauce

TFS SIGNATURE TACOS 120

Our best seller in Singapore! Seaweed tempura tacos filled with spicy tuna & avocado and creamy crab mayo

BALI x JAP TACOS 110

Seaweed tempura tacos filled with 2 kinds of Balinese favourites: Ayam Bertutu & Babi Kesuna Cekuh

TRUFFLE HAMACHI CARPACCIO 150

Hamachi carpaccio, truffle shoyu, microgreens

DELUXE PLATTERS

SASHIMI MORIAWASE 680

Mixed 7 kinds Sashimi Sharing Platter good for 3-5pax

SUSHI MORIAWASE 400

Mixed 5 kinds of Sushi Sharing Platter good for 2-4pax

CHEF'S SELECTION SUSHI 450

5 kinds - Chef's Creative Sushi
If you have any food allergies or dietary restrictions, please inform us in advance

SALMON HARASU 280

Fattiest & juiciest part of the salmon, served sashimi style two ways - aburi & raw

VEGETARIAN SUSHI 400

5pc - Creative Vegetarian Sushi

OMAKASE

TBC

TFS Classics

5 course of TFS Singapore's Specials

TBC

TFS Specials

5 course of TFS SG x TFS Bali Specials

TBC

Vegetarian

5 course Vegetarian Omakase

If you have any food allergies or dietary restrictions, please inform us in advance.

SIDES

Chicken & Veg Gyoza (5pc) 65

Chicken Karaage (7pc) 80

Soft Shell Crab Tempura 190

Corn Tempura (3pc) 80

Tamagoyaki (3pc) 60

SOUP

Asari Miso 90

Fish Miso 80

Vegetarian 50

Kitsune Udon Soup 75

Menu

SALADS

MIXED SEAFOOD 200

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

CRAB & AVOCADO 180

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

ORGANIC TOMA SALAD 120

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

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

VEGETARIAN 70 maki / 40 temaki

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

MAIN COURSE

320	350	400	280
MISO GINDARA	TIGER PRAWNS	WAGYU PATE	TERIYAKI SALMON
Grilled miso marinated black cod served with eggplant barigoule	Pan-fried tiger prawns served with house-made egg yolk sauce	Handmade wagyu pate served with house-made red wine sauce, garlic chips & mesclun salad	Pan-fried teriyaki salmon, served with eggplant barigoule

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