



The Flying Squirrel

Bali

ALA-CARTE MENU

11AM - CLOSING

THE FLYING SQUIRREL

SEMINYAK, BALI

SUSHI BAR



Per order

sashimi	sushi
3pcs	2pcs
\$	\$

	SALMON	80	60
	SALMON BELLY	90	68
	MAGURO	58	40
	TORO	180	120
	HAMACHI	140	95
	MEKAJIKI	130	88
	UNAGI	125	85
	IKA (Squid)	55	38
	TAKO (Octopus)	55	38
	TAKO WASABI	80	60
	HOTATE (Scallop)	120	80
	EBI	80	60
	CRABSTICK	75	50
	TFS TAMAGO	45	40
	AVOCADO	-	40
	INARI	-	40
	TOBIKO	-	100
	IKURA	-	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

CRUNCHY UNAGI MAKI 120 maki/ 60 temaki

Unagi, teriyaki sauce, tamago topped with tempura crunch

SOFT SHELL CRAB 120 maki/ 60 temaki

Tempura soft shell crab, cucumber and tobikko

VEGETARIAN 70 maki/ 35 temaki

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

TEMPURA ENOKI 60 maki/ 30 temaki

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

SUPER CALIFORNIA 260 maki/ 130 temaki

Crab meat claw, Japanese mayo, tobikko, cucumber, avocado, black tobikko, gold flake



Gluten-free option



Vegetarian option



Contain Nuts

Prices are in thousands IDR and subject to 6% service and prevailing govt tax

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SEMINYAK, BALI

SUSHI BAR PLATTERS



SEAFOOD 3-TIER PLATTER

1,200

3-tier boxes consist of Assorted Sashimi, Sushi & Tempura. Good for 2-6 pax who wants to share everything!

SASHIMI MORIAWASE

680

Mixed 7 kinds Sashimi Sharing Platter good for 3-6pax

SUSHI MORIAWASE

450

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

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

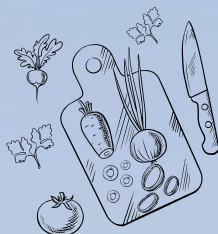


REFRESHING SALADS

MIXED SEAFOOD

120

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



CRAB & AVOCADO

150

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



ORGANIC TOMA

100

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



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THE FLYING SQUIRREL

SEMINYAK, BALI

STARTERS

TRUFFLED EDAMAME 25
Boiled edamame beans, truffle oil, salt

 **SMOKED ONSEN TAMAGO** 60
65 degrees egg, dashi shoyu, ikura, spring onions, bonito flakes, wood chip smoke


SOFT SHELL CRAB TEMPURA 150
Deep fried soft shell crab served with truffled mayo

CORN TEMPURA  70
Deep-fried corn fritter served with tonkatsu sauce

CHICKEN KARAAGE 70
Deep-fried crispy chicken thigh cuts, served with Japanese mayonnaise

CHICKEN GYOZA 65
Chicken and vegetable dumpling served with yuzu ponzu


SUSHI & FUSION TAPAS

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  200
Hamachi carpaccio, truffle shoyu, microgreens

SALMON HARASU 220
Fattiest & juiciest part of the salmon, served sashimi style two ways - aburi & raw

WAGYU SCOTCH EGGS  150
Breaded seasoned eggs with wagyu meat served with wasabi tartare

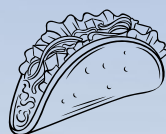
100
Balinese Pulled


 **Pork** 2pcs

100
Balinese Ayam

 **Betutu** 2pcs

 2 PC per set
SEAWEED TACOS






110
Spicy Tuna & Avocado 
2pcs

130
Crab 
2pcs

80 
Vegetarian
2pcs



 Gluten-free option  Vegetarian option  Contain Nuts

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THE FLYING SQUIRREL

SEMINYAK, BALI



DINNER SHARING PLATTERS FROM 5 PM

 350 CREAMY EGGYOLK SAUCE TIGER PRAWNS or SOFT SHELL CRAB Grilled tiger prawns or tempura soft shell crab served with house-made egg yolk sauce	190 PORK or CHICKEN KATSU CURRY Deep-fried breaded Pork or Chicken Thigh with Japanese Curry and Sesame & Aonori Onigiri	280 SEAFOOD EGGPLANT  Baked assorted seafood in miso gratin, topped with tobikko and rockets	380 SURF & TURF YAKITORI Assorted grilled fish, wagyu meat ball, chicken and vegetable sticks
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MAIN DISHES

150 TERIYAKI CHICKEN OR SALMON (+30K) Pan-fried chicken thigh or salmon fillet, teriyaki sauce, wakame salad	290 GRILLED UNAGI DON Grilled unagi, ajitama egg, pickled rice, assorted mushroom	 320 WAGYU PATE Handmade wagyu meat pate, red wine sauce, garlic chips, salad
 190 BUTTER CLAM UDON  Creamy and buttery stir-fried udon with asari clams, cherry tomatoes, asparagus	280 RAMEN AGLIO   Tiger Prawns or Wagyu Mince	320 MISO GINDARA Grilled miso marinated black cod served with wakame salad

RICE

Sushi Rice	20
Steamed Rice	18
TFS Salmon & Tobikko 	50
Garlic Fried Rice 	45

SOUP

Asari Miso	80
Fish Miso	60
Vegetarian 	35
Kitsune Udon Soup 	80

EXTRAS

Fresh Wasabi  	20
Shiro Shoga (Ginger) 	5
Wakame Salad 	5



Gluten-free option



Vegetarian option



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sake

(SALMON)

unagi
(EEL)

ni-hamaguri
(SIMMERED CLAM)

ino

ako
(SQUILLA)

shi
(MUSHROOM)

nago
(SEA EEL)

sayori
(HALF BEAN CURRY)

da
(MON ROE)

ika
(SQUID)

Scan here for more info

(FATTY TUNA)

(OCTOPUS)

tako

aji
(MACKEREL)

katsuo
(BONITO)



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