

Cold Fusion Tapas

Ceviche

Lobster, octopus, salmon, tuna, red onion, yuzu pepper and baguette toast
\$7.25

Vegetarian Bagna Cauda

Seasonal vegetables with Ludlow miso fondu.
\$6.50

Tiradito

Slice of fresh salmon with rice vinegar, lime, olive oil and steamed leek.
\$8

Sashimi Sampler

Tuna, albacore, salmon, octopus with wasabi mousse.
\$14

Beef Tataki

Seared sliced beef with red onion, and ponzu sauce
\$8.75

Maguro Avocado

Sashimi grade tuna, avocado, wilted greens, served with lime sesame sauce and baguette toast.
\$6

Hot Fusion Tapas

Garlic Edamame

Boiled edamame with fried garlic and salt.
\$3.50

Oyster Papillot

Pacific oyster with wakame, ponzu and white wine baked in parchment paper with an ocean aroma.
\$6.50

Crispy-Moist Chicken

Fried moist breast pieces coated in a soy cream and corn flakes.
\$7.95

Artichoke Tempura

Fried artichoke heart and onion rings with curry salt.
\$6.75

Shrimp Tower

Distinctly flavored tempura batter: sliced almond, sesame seeds, nori, panko with fried sweet potato, lime and our colourful beet sauce
\$8.95

Salad

Garden Fruits

*Mixed spring greens, tomato,
seasonal fruits
and strawberry dressing.*
\$7.95

Tomato Chirimenjako

*Mixed spring greens, chopped garlic,
chirimenjako, tomato, crispy wantons
and honey dressing.*
\$7.95

Ludlow Steak Salad

*Grilled Steak, mixed spring greens
with tomato, avocado and creamy
garlic dressing*
\$10.

Lobster

*Lobster, mixed spring greens, grilled
green onion, tomato, avocado and
balsamic dressing*
\$11

Ludlow

*Sashimi grade maguro, sake,
hamachi, boiled octopus, spring
greens, tomato, marinated seaweed,
avocado with Ludlow dressing.*
\$12.50

Soup

Vegetable

*Seasonal vegetables,
wakame and green onion.*
\$4

Mushroom

Seasonal mushrooms and arugula
\$4

Maguro

*Tuna, garlic oil, green onion,
lime and hakke.*
\$6

Salmon in Ocean Broth

*Grilled salmon, shiitake,
wakame in salmon broth
topped with nori and salmon roe*
\$8.50

Fusion Seafood

Shrimp Pilaf

*Pan fried shrimp, vegetables
over our fluffy rice pilaf*

\$11

Salmon Pasta

*Pan fried salmon over pasta
with our creamy sauce,
topped with nori and ikura*

\$13.50

Grilled Maguro

*Charcoal grilled tuna
orange miso sauce
and crispy wonton*

\$12

Octopus Risotto

*Risotto with charcoal grilled octopus
and fire roasted bell peppers*

\$12

Fusion Meats

(Grilled wood charcoal)
Served with seasonal vegetables
and rice stick

Grilled Chicken

*Chicken thigh served with our
Ludlow chicken sauce*

\$10

Pork Spareribs

*Grilled pork spareribs with
miso-rosemary sauce*

\$13

Beef Stew

*Hearty beef chunks with miso
sauce served with rice*

\$15.50

Ludlow New York Steak

*New York Steak (6.0oz)
dauphinois potatoes
and tarragon sauce*

\$17.50

Extras

Steamed rice

\$1.75

Mashed potato

\$5.00

Dauphinois potato

\$5.00

Seasonal vegetable

\$3.95

Mixed mushroom

\$3.95

Crispy garlic

\$3.50

Sauces

\$1.50

Desserts

Chocolate fondue cake

\$6.50

Strawberry Melba

& vanilla ice cream

\$6.95

Green tea brulee

&

brown sugar ice cream

\$7.25

Seasonal fruits

\$6.25