

SUSHI ROLLS

KING CRUNCH 22

SPICY SURIMI SALAD, SHRIMP
TEMPURA, AVOCADO, TOPPED W/
MISO AIOLI, SOY GLAZE, FURIKAKE

NOCHE IN MIAMI 19

SPICY SALMON, SWEET PLANTAIN,
AVOCADO, TOPPED W/ SRIRACHA AIOLI,
GINGER SCALLION JAM, SOY GLAZE

GODZILLA 25

SPICY TUNA, CUCUMBER, TOPPED
W/ SALMON, SURIMI SALAD, SRIRACHA
AIOLI, SOY GLAZE, TOBIKO

INTENSO 24

SPICY TUNA, AVOCADO, CUCUMBER,
TOPPED W/ MARINATED TUNA,
CILANTRO-SHISHITO AIOLI, TOBIKO,
CARMELIZED COCONUT

MAR Y TIERRA 26

PICANHA, SHRIMP TEMPURA, SURIMI
SALAD, TOPPED W/ SWEET PLANTAIN,
CHIMICHURRI, SOY GLAZE

LOBSTER LANGOSTINO 29

FRIED LOBSTER, CUCUMBER, TOPPED
W/ MANGO KIMCHI LOBSTER SALAD,
AVOCADO MOUSSE, TOBIKO, SOY
GLAZE

EL FRITO 22

TEMPURA FRIED AND FILLED W/ SPICY
TUNA, AVOCADO, CREAM CHEESE,
TOPPED W/ SOY GLAZE, CILANTRO-
SHISHITO AND SRIRACHA AIOLI

SPICY SALMON 18

SPICY SALMON, AVOCADO,
CUCUMBER, SRIRACHA AIOLI, SOY
GLAZE, SESAME

ACEVICHADO 25

SHRIMP TEMPURA, AVOCADO,
TOPPED W/ FRESH TUNA,
ACEVICHADO SAUCE, CRISPY SWEET
POTATO

LIMA 18

TEMPURA ASPARAGUS, AVOCADO,
CUCUMBER TOPPED W/ BRULEE
SWEET PLANTAIN, PEANUT DUST, SOY

SMALL PLATES

EDAMAME 12

EDAMAME, TRUFFLE OIL, GOCHUJANG,
MALDON

SCALLOPS FOGATA 28

SEARED HOKKAIDO SCALLOPS,
PARSNIP PUREE, CORN & EDAMAME
SUCCOTASH, YUZU EMULSION

TARTARE WONTON TACOS 18

TWO CRISPY WONTON TACOS, THIN
SLICED TUNA, NIKKEI SESAME DRIZZLE,
GINGER-SCALLION JAM, AVOCADO

CEVICHE 25

PERUVIAN LECHE DE TIGRE, FRESH
CORVINA, CRISPY CANCHA, SWEET
POTATO, CHOCLO, CILANTRO, RED ONION

VELA WINGS 17

CRISPY TEMPURA BATTERED WINGS,
GOCHUJANG BUTTER, SESAME SEED

EMPANADAS 18

EMPANADILLAS FILLED W/ WAGYU BEEF,
PICKLED RAISINS, OAXACA CHEESE
SERVED WITH HOUSE CHIMICHURRI

GRILLED OCTOPUS 28

SPANISH OCTOPUS, ANTICUCHO
SAZON, POTATO PAVE, AJI CITRUS
CREMA, AVOCADO MOUSSE, CHOCLO,
CHIMICHURRI

SASHIMI 21

YOUR CHOICE OF OUR FRESHEST RAW
FISH, THINLY SLICED & SERVED WITH
WASABI, PICKLED GINGER, GINGER-
SCALLION SOY

TUNA - SALMON - HOKKAIDO SCALLOPS

BLACK NIGIRI 22

3 PIECES OF BLACK SUSHI RICE TOPPED
W/ WAGYU BEEF, CURED SALMON,
FRESH TUNA, ACEVICHADO ESPUMA,
CAVIAR

BLISTERED SHISHITOS 16

ROASTED SHISHITOS, CILANTRO-
SHISHITO CREAM, PEANUT-
SESAME CRUMBLE



DINNER

CAVIAR SERVICE

SERVED WITH WHIPPED MASCARPONE,
MISO AIOLI, CAPERS, CHIVES, BLINIS

ROYAL SIBERIAN OSSETRA 120

ITALIAN WHITE STURGEON 78

LOBSTER SPECIALS

ENTREES SERVED WITH 7 OZ LOBSTER TAIL

LOBSTER LINGUINE 39

SQUID INK LINGUINE, GARLIC CREMA,
CREAMY CITRUS SAUCE

LOBSTER RISOTTO 42

CREAMY LEMON HERB RISOTTO,
PARMESAN, CHIVES

FOR THE TABLE

CHEF'S SUSHI

PARTY 128

CHEF'S SELECTION OF 3 SPECIALTY
SUSHI ROLLS, 6 PIECES OF CHEF'S
SELECTED NIGIRI & 6 PIECES OF
SASHIMI

MATADOR

EXPERIENCE 195

14 oz CHURRASCO,
12 oz PRIME COULOTTE,
10 oz CERTIFIED ANGUS BEEF FILET
& MURCIANA CHORIZO, SERVED
W/ A SELECTION OF HOUSE
SAUCES, CHARRED TOMATOES
ON THE VINE, AND CHOICE OF
TWO SIDES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ENTREES

SEA

SALMON 43

SEARED ANTARCTIC SALMON, SOY
PONZU NIKKEI SAUCE, TEMPURA
ASPARAGUS, CRISPY RICE CAKE,
BLISTERED TOMATOES, SESAME

BLACK GROUPER 44

SEARED BLACK GROUPER, ISRAELI
COUSCOUS, QUINOA, GARLIC CREAM,
BLISTERED TOMATOES

AHI TUNA FORTUNA 36

SPICE CRUSTED AHI TUNA, SEARED
RARE, PASSIONFRUIT ARUGULA SALAD,
WASABI AIOLI, SOY REDUCTION,
SESAME, CRISPY KATAIFI

STEAKS

SERVED WITH CHARRED TOMATOES
ON THE VINE, HOUSE CHIMICHURRI,
WASABI BUTTER, ROASTED GARLIC &
PORT CILANTRO BEEF REDUCTION

COULOTTE 40

12 OZ PRIME
PICANHA

FILET 60

8 OZ CERTIFIED
ANGUS BEEF

CHURRASCO 48

14 OZ SKIRT STEAK

RIBEYE 78

14 OZ DRY AGED

ENHANCEMENTS

ADD SEARED FOIE GRAS

14/EA

ADD SEARED SCALLOP

11/EA

ADD 7 oz LOBSTER TAIL

28/EA

DESSERT

FROZEN TRIO 18

BANANA-DULCE DE LECHE
GELATO, MANGO SORBET,
DARK CHOCOLATE GELATO

INCA GOLD BROWNIE 18

PERUVIAN CHOCOLATE
SPONGE CAKE, LUCUMA
MOUSSE, MISO-CARAMEL
PRALINE

VELA DUBAI CHOCOLATE 18

CHOCOLATE MOUSSE,
PISTACHIO PRALINE,
CARMELIZED KATAIFI

CHERIMOYA MOUSSE CAKE 18

SPONGE CAKE, CHERIMOYA
MOUSSE & CARAMEL,
CARAMEL PRALINE,
MERINGUES

LAND

BEEF RIB 1.5 LB 62/ 2 LB 72

BRAISED BEEF RIB, CRISPY YUCCA CAKE,
PORT CILANTRO REDUCTION, BABY CARROT,
EDAMAME, PICKLED ONION

DOBLE RAGU 26

HOUSE-MADE PAPPARDALLE,
CREAMY BEEF & CHORIZO RAGU,
PARMESAN, CHIVES

CHICKEN A LA BRASA 32

ALE ROASTED HALF CHICKEN, POTATO
PAVE, FRISE, RADISH, CHICKEN DEMI,
GREEN VELVET SAUCE

SIDES

BUTTERY POTATO MASH 12

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14

MALDON, YUZU VINAIGRETTE, HERBS

TRUFFLE MAC & CHEESE 18

PARMIGIANO REGGIANO, BLACK TRUFFLE,
PANE FRICCO

KIMCHI CREAMED SPINACH 14

NAPA CABBAGE, SPINACH,
BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16

TRUFFLE OIL, TRUFFLE CREAM, CHIVES

WASABI CAESAR SALAD 14

CHOPPED ROMAINE, WASABI-
CAESAR DRESSING, PARMESAN,
PANE FRICCO

PASSIONFRUIT FLUFF

CHEESECAKE 18

THE FLUFFIEST CREAMY
CHEESECAKE, TANGY
PASSIOFRUIT COULIS

AMAZONIAN CACAO LAYERED CAKE 18

RICH CHOCOLATE LAYERS,
DARK CHOCOLATE GANACHE
FUDGE, TOASTED ALMONDS

SIGNATURE COCKTAILS & BEER

COCKTAILS

DON OF TIME 22

DON JULIO 1942 ANEJO TEQUILA,
CHILLED, STRAIGHT UP, GOLD CRUSTED
CHOCOLATE MANDARIN

LIGHT OF THE SOUTH 22

CLASE AZUL REPOSADO, MARASCHINO
LIQUEUR, MOLE & CHOCOLATE BITTERS,
LEMON, ROSE ROCK

ESPUMA MARGARITA 15

CORAZON BLANCO TEQUILA, LIME,
GRAND MARNIER, SEA SALT FOAM

SUR OLD FASHIONED 15

MEZCAL REPOSADO, ORANGE &
AROMATIC BITTERS, SMOKED FINISH

DAYDREAM 15

MILAGRO BLANCO TEQUILA, COCONUT,
SWEET UBE, LIME, TRIPLE SEC

SMOKY SUNSET 15

400 CONEJOS MEZCAL BLANCO,
PASSIONFRUIT, LEMON, ANGOSTURA
BITTERS, TAJIN

DA GINJA 15

THE BOTANIST GIN, CUCUMBER, GINGER,
LEMON JUICE, LIME JUICE, SODA

VELA PISCO SOUR 18

CARAVEDO QUEBRANTA PISCO, LIME,
EGG WHITE, ANGOSTURA BITTERS

MAI TAI 15

THE DIPLOMATIC RUM, ALMOND
ORGEAT, GIFFARD BANANA BRESIL,
PIERRE FERRAND DRY CURACAO

FRENCH MONKEY 18

TANQUERAY GIN, LEMON,
PROSECCO, LEMON TWIST

THE DIRTY BLEU 17

TITO'S VODKA, OLIVE JUICE, STRAIGHT
UP, BLUE CHEESE STUFFED OLIVES

DOUBLE OH SEVEN 18

BELVEDERE VODKA, LILLET BLANC,
GRAPEFRUIT BITTERS, LEMON TWIST

CONFUSION CORNER 15

PLATINUM VODKA, ST GERMAIN, LYCHEE,
PASSOA PASSIONFRUIT, 7 SPICE, EDIBLE
FLOWER

GREENWAVE 15

GREY GOOSE VODKA, GINGER,
CUCUMBER, HEAVENS SAKE, CANDIED
GINGER

ETHEREAL GODDESS 15

AVIATION GIN, RASPBERRIES, ST
GERMAIN, LEMON

K-STRINGS 15

BENCHMARK BOURBON, AMARO LUCANO,
GINGER, CHERRY, VANILLA BITTERS

MOCKTAILS

COCO-CUCUMBER

REFRESHER 10

COCONUT WATER, CUCUMBER, LIME, MINT

PINEAPPLE CRUSH 10

PINEAPPLE, GINGER, COCONUT WATER,
SODA

BOTTLE BEER

CORONA EXTRA 6
CORONA LIGHT 6
MODELO ESPECIAL 6
MODELO NEGRA 6
MILLER LIGHT 5
COORS LIGHT 5
BUDWEISER 5
BUD LIGHT 5
BLUE MOON 6

YUENGLING 5
HEINEKEN 6
ESTRELLA 6
FOUNDERS BREAKFAST
STOUT 7
GUINNESS 8
STELLA ARTOISE 6
STELLA ZERO 5
NUTR L 7

DRAFT BEER

CIVIL SOCIETY FRESH
HAZY IPA 7
STELLA ARTOISE 6
SAILFISH SUNRISE CITY
IPA 7
MICHELOB ULTRA 6



— FUSION KITCHEN —

DAILY OFFERINGS

HAPPY HOUR

4-6 PM EVERYDAY - DINING ROOM & BARTOP

50% OFF

SPECIALTY COCKTAILS, WELL
LIQUOR, BOTTLE BEER,
HOUSE WINES

VELA WINGS 14

CRISPY TEMPURA BATTERED
WINGS, GOCHUJANG BUTTER,
SESAME SEED

TRUFFLE YUCA FRITES 12

TRUFFLE OIL, TRUFFLE CREAM,
CHIVES

EMPANADAS 14

EMPANADILLAS FILLED W/
BRAISED BEEF LOIN, PICKLED
RAISINS, OAXACA CHEESE
SERVED WITH CHIMICHURRI

BLISTERED SHISHITOS 13

OASTED SHISHITOS,
CILANTRO-SHISHITO CREAM,
PEANUT-SESAME CRUMBLE

SPICY SALMON ROLL 14

SPICY SALMON, AVOCADO,
CUCUMBER, SRIRACHA AIOLI,
SOY GLAZE, SESAME

KING CRUNCH ROLL 16

SPICY SURIMI SALAD, SHRIMP
TEMPURA, AVOCADO,
TOPPED W/ MISO AIOLI, SOY
GLAZE, FURIKAKE

INTENSO ROLL 19

SPICY TUNA, AVOCADO,
CUCUMBER, TOPPED W/
MARINATED TUNA, CILANTRO-
SHISHITO AIOLI, TOBIKO,
CARMELIZED COCONUT

MARTINI MONDAYS

\$4 OFF ANY MARTINI 6 PM - CLOSE

TEQUILA TUESDAYS

50% OFF TEQUILAS AND MARGARITAS

WINE WEDNESDAYS

50% OFF ALL WINE & CHAMPAGNE BY THE BOTTLE

THIRSTY THURSDAYS

2 FOR 1 SPECIALTY COCKTAILS 6 PM - CLOSE

PEZ VELA LOYALTY PROGRAM

DINE, EARN POINTS, RECEIVE REWARDS

JOIN NOW AND EARN 1 POINT FOR EVERY \$2 SPENT

ENJOY \$10 OFF EVERY \$100 SPENT

BIRTHDAY REWARDS & EXCLUSIVE GIVEAWAYS

WINE

INTERESTING POURS

REDS

ALTA VISTA ESTATE MALBEC 15/58
J LOHR PURE PASO PROPRIETARY
RED WINE 2023 17/66
ARCANUM IL FAUNO 2022 22/80
CHATEAU LASSEGUE ST EMILION
GRAND CRU BORDEAUX 2020 135

WHITES

TRENTENARE FIANO SAN
SALVATORE 17/65
LIVIO FELLUGA ROSAZZO ABBAZIA
DI ROSAZZO 2018 100

CABERNET SAUVIGNON

HESS 9/48
LOUIS MARTINI SONOMA COAST 14/52
BERINGER KNIGHTS VALLEY 18/65
THE PRISONER NAPA VALLEY 2021 90
STAGS LEAP 95
CAYMUS VINEYARDS CALIFORNIA
2022 105
SILVER OAK ALEXANDER VALLEY
2020 110
AUSTIN HOPE 120
ABADIA RETUERTA PAGO
VALDEBELLON 2019 155
STAG'S LEAP FAY VINEYARD NAPA
VALLEY 2021 160
CAYMUS 50TH ANNIVERSARY NAPA
2022 160
CADE ESTATE 2021 200

MERLOT

ALEXANDER VALLEY 2022 13/48
J LOHR LOS OSOS 15/58
ST FRANCIS 16/60
DUCKHORN MERLOT NAPA
PLUM JACK 2022 25/90 140

PINOT NOIR

PORTLANDIA 11/40
DUCKHORN DECOY 13/50
KING ESTATE INSCRIPTION 15/58
ETUDE CARNEROS 16/65
BELLE GLOS 18/65
DAVIS BYNUM RUSSIAN RIVER VALLEY
2022 75
SANFORD SANTA RITA HILLS 2022 80

PINOT GRIGIO

FERRARI CARANO 13/48
KOBRAID BOLLINI VIGNETI DELLE
DOLOMITI 15/58
SANTA MARGARITA ALTO ADIGE
2023 18/68

CHARDONNAY

J LOHR RIVERSTONE 12/38
CAMBRIA KATHERINE'S VINEYARD
SANTA MARIA VALLEY 2022 14/50
LANGE CHARDONNAY WILLAMETTE
VALLEY 14/50
SONOMA CUTRER RUSSIAN RIVER
RANCHES 15/55
DECOY, SONOMA COAST 17/67
CAPENSIS SILENE 2022 18/68
STAG'S LEAP KARIA NAPA VALLEY
2022 19/75
ROMBAUER CARNEROS 22/80
FARNIENTE 105

SAUVIGNON BLANC

TRIVIN IMPORTS THE RETREAT 11/45
J LOHR ESTATES FLUME
CROSSING 12/45
KIM CRAWFORD 13/48
WHITEHAVEN
MARLBOROUGH 2023 14/52
DUCKHORN 2023 15/60
KOBRAID CRAGGY RANGE TE
MUNA 2024 17/65
SANCERRE COMTE DE LA
CHEVALIER 18/68

ROSE & SPARKLING

DAOU ROSÉ 2023 9/32
LA MARCA PROSECCO 9/40
AUGUST KESSELER R RIESLING 11/42
BY OTT COTES DE PROVENCE
2023 16/65
LA MARCA PROSECCO ROSE 40
VEUVE YELLOW LABLE 135
VEUVE CLICQUOT ROSE 150

SAKE

RIHAKU DREAMY CLOUDS 30
KIKUSUI PERFECT SNOW 32
TENTAKA KUNI HAWK HEAVENS 32
FUKUKU MOON ON WATER
JUNMAI GINJO 35
KUBOTA JUNMAI DAIGINJO 35