

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, SPICY SURIMI SALAD, SRIRACHA
AIOLI, SOY GLAZE, TOBIKO

INTENSO 24

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

MAR Y TIERRA 26

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

LOBSTER LANGOSTINO 29

LOBSTER & MANGO KIMCHI SALAD,
CUCUMBER, TOPPED W/ MANGO SLAW,
FRIED LOBSTER, SOY GLAZE, SESAME

EL FRITO 22

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

SPICY SALMON 16

SPICY SALMON, AVOCADO,
CUCUMBER, SOY GLAZE, SESAME

SMALL PLATES

TARTARE CONES 28

CRISPY WONTON CONES, SPICY SALMON,
FISH CEVICHE, SPICY TUNA, PLANTAIN
CEVICHE, AVOCADO MOUSSE, CAVIAR

LOS TIRADITOS

LECHE DE TIGRE 24

HAMACHI SASHIMI, PINEAPPLE LECHE
DE TIGRE, SMOKED TROUT ROE, GINGER
SCALLION JAM, CANCHA CRUMBLE,
CILANTRO OIL

TRUFFLE PONZU

COLD SOBA NOODLE, TRUFFLE PONZU,
CAVIAR, AVOCADO, PICKLED FRESNO,
CHIVES

YELLOWFIN TUNA 23

SALMON 21

SASHIMI 21

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

YELLOWFIN TUNA

SALMON

HOKKAIDO SCALLOPS

EDAMAME 12

EDAMAME, TRUFFLE OIL,
GOCHUJANG, MALDON

VELA WINGS 17

CRISPY TEMPURA BATTERED
WINGS, GOCHUJANG BUTTER,
SCALLIONS, SESAME SEED

SEARED SCALLOPS 28

HOKKAIDO SCALLOPS, BLACK GARLIC
PUREE, PICKLED VEG, CREAMY
CHARRED CORN

DRY-AGED EMPANADAS 18

EMPANADILLAS FILLED W/ DRY-
AGED NY STRIP LOIN, PICKLED
RAISINS, OAXACA CHEESE
SERVED WITH HOUSE
CHIMICHURRI

PULPO BRAVO 23

BRAISED SPANISH OCTOPUS,
CONFIT POTATO, CHORIZO CREAM
ESPUMA, AVOCADO MOUSSE

BLISTERED SHISHITOS 16

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



DINNER

LOBSTER SPECIALS

ENTREES SERVED WITH 7 OZ LOBSTER TAIL

LOBSTER COCONUT BISQUE 39

CREAMY COCONUT LOBSTER BISQUE,
LOBSTER MEAT, CRISPY ONIONS, HERB OIL

LOBSTER RISOTTO 42

CREAMY LEMON HERB RISOTTO, LOBSTER
MEAT, PARMESAN, CHIVES, CRISPY
PROSCIUTTO

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

LAND

CHAR SIU PORK 28

MISO MOLE ESPUMA, PICKLED VEG,
PINEAPPLE MOSTRADA, PEANUT SESAME
CRUMBLE

DOBLE PORK RAGU 26

HOUSE-MADE PAPPARDALLE,
PORK & CHORIZO RAGU, PARMESAN,
CHIVES

AJI CHICKEN 32

ROASTED AJI PANCA MARINATED
CHICKEN, BLACK GARLIC FRIED RICE,
PICKLED VEGETABLES, PEANUT
SESAME CRUMBLE

STEAKS

SERVED WITH CHARRED TOMATOES ON
THE VINE, HOUSE CHIMICHURRI, WASABI
BUTTER, ROASTED GARLIC & HOUSE
SOLERA ROUGE

SURF & TURF STYLE

ADD SEARED SCALLOP 11/EA

ADD 7 oz LOBSTER TAIL 28/EA

COULOTTE 40

12 oz PRIME PICANHA

CHURRASCO 48

14 oz SKIRT STEAK

FILET 60

8 oz CERTIFIED ANGUS BEEF

CORN PUDIN 16

CHARRED CORN CUSTARD FLAN, NATA
Caramel, ALMOND CRUMBLE

FROZEN TRIO 18

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

ENTREES

SEA

DAYBOAT CATCH MP

CHEF'S DAILY SELECTION OF FISH, WITH
HOUSE SAUCES & VEGETABLE PAIRINGS

AHI TUNA SUCCOTASH 38

CUMIN CRUSTED TUNA, SEARED RARE,
AJI CORN SUCCOTASH, CHIMICHURRI,
AVOCADO RELISH, RICE CRISP, CAVIAR

GOCHUJANG SALMON 43

GOCHUJANG GLAZED SALMON, CRISPY
RICE CAKE, MANGO-EDAMAME SALSA,
AJI EMULSION

SIDES

BUTTERY POTATO MASH 12

CREAMY MASHED POTATO, CHIVES

ROASTED ASPARAGUS 14

MALDON, CRISPY SHALLOTS, HERBS

TRUFFLE MAC & CHEESE 18

PROVOLONE, PARMIGIANO REGGIANO,
AGED GOUDA, TRUFFLE

KIMCHI CREAMED SPINACH 14

NAPA CABBAGE, SPINACH,
BECHAMEL, PARM AU GRATIN

TRUFFLE YUCA FRITES 16

TRUFFLE OIL, TRUFFLE CREAM, CHIVES

THE CAESAR 14

CHOPPED ROMAINE, CAESAR
DRESSING, PARMESAN PANE F
RICCO, LEEK ASH

DESSERT

UBE CHEESECAKE 16

UBE GANACHE, VANILLA CHANTILLY,
MACERATED STRAWBERRIES

VELA DUBAI CHOCOLATE 18

MEXICAN CHOCOLATE, PISTACHIO
PRALINE, CARMELIZED KATAIFI

SIGNATURE COCKTAILS & BEER

COCKTAILS

ESPUMA MARGARITA 15	DON JULIO BLANCO, LIME, LEMON, GRAND MARNIER, SEA SALT FOAM
SUR OLD FASHIONED 15	DELIRIO MEZCAL REPOSADO, ORANGE & AROMATIC BITTERS, SMOKED FINISH
DAYDREAM 15	MILAGRO BLANCO, COCONUT, SWEET UBE, LIME, TRIPLE SEC
FRENCH MONKEY 18	MONKEY 47 GIN, LEMON, PROSECCO, LEMON TWIST
DA GINJA 15	CUCUMBER, ROKU GIN, GINGER, LEMON JUICE, LIME JUICE, SODA
MAI TAI 15	THE DIPLOMATIC RUM, ALMOND ORGAT, GIFFARD BANANA BRESIL, PIERRE FERRAND DRY CURACAO
SMOKY SUNSET 15	DELIRIO MEZCAL BLANCO, PASSIONFRUIT, LEMON, ANGOSTURA BITTERS, TAJIN
DOUBLE OH SEVEN 18	BELUGA NOBLE VODKA, LILLET BLANC, GRAPEFRUIT BITTERS, TWIST
CONFUSION CORNER 15	TITOS, ST GERMAIN, LYCHEE, PASSOA PASSIONFRUIT, 7 SPICE, EDIBLE FLOWER
GREENWAVE 15	GINGER, CUCUMBER, GREY GOOSE VODKA, HEAVENS SAKE, CANDIED GINGER
MONKEY BUSINESS 15	THE DIPLOMATIC RUM, CHOCOLATE BANANA LIQUEUR, GIFFARD BITTERS, COCONUT WATER, BANANA CHIP
ETHEREAL GODDESS 15	RASPBERRIES, HENDRICKS GIN, 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

DRAFT BEER

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

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 ARTOISE ZERO 5
NUTRL 7	



— FUSION KITCHEN —

DAILY OFFERINGS

HAPPY HOUR

ALL DAY SUN-THUR AT THE BARTOP ONLY	4-6 PM EVERYDAY - DINING ROOM & BARTOP
50% OFF	SPECIALTY COCKTAILS
VELA WINGS 14	TRUFFLE YUCA FRITES 12
DRY AGED EMPANADAS 14	BLISTERED SHISHITOS 13
SPICY SALMON ROLL 10	KING CRUNCH ROLL 16
INTENSO ROLL 19	

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

SUNDAY-WEDNESDAY

3 COURSE MEAL \$49.95/PP

THE TASTING TOUR

CHEF'S CURATED 4 COURSE MEAL WITH WINE PAIRING INCLUDED \$99.95/PP

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

EXOTIC POURS

REDS	BANFI TUSCANY BANFI CHIANTI
WHITES	CLASSICO 12
12/45	

TRENTENARE FIANO SAN

17/65	SALVATORE
100	LIVIO FELLUGA ROSAZZO ABBAZIA
	DI ROSAZZO 2018

CABERNET SAUVIGNON

10/37	ANTIGAL UNO MENDOZA 2020
18/65	BERINGER KNIGHTS VALLEY
12/38	DAOU 2022
14/52	LOUIS MARTINI SONOMA COAST
90	THE PRISONER NAPA VALLEY 2021
100	STAGS LEAP
165	CADE CAB
120	AUSTIN HOPE
	ABADIA RETUERTA PAGO
	VALDEBELLON SARDON DEL DUERO

CAYMUS VINEYARDS CALIFORNIA

125	2022
	NICKEL & NICKEL VACA VISTA
140	2021
	STAG'S LEAP WINE CELLARS FAY
185	VINEYARD NAPA VALLEY 2021
150	SHAFER ONE POINT FIVE

MERLOT

25/90	DUCKHORN MERLOT NAPA
13/48	ALEXANDER VALLEY 2022
140	PLUM JACK 2022
135	NICKEL & NICKEL

PINOT NOIR

11/40	PORTLANDIA
18/65	BELLE GLOS
12/44	FOUR GRACES
13/50	DUCKHORN DECOY
75	DAVIS BYNUM RUSSIAN RIVER VALLEY 2022
80	SANFORD SANTA RITA HILLS 2022
65	ETUDE CARNEROS

PINOT GRIGIO

13/48	FERRARI CARANO
9/32	BORGHI AD EST
18/68	SANTA MARGARITA ALTO ADIGE 2023

CHARDONNAY

14/50	CAMBRIA KATHERINE'S VINEYARD
14/50	SANTA MARIA VALLEY 2022
9/32	DAOU CHARDONNAY 2023
14/50	VALLEY
22/80	ROMBAUER CARNEROS
18/65	SONOMA CUTRER RUSSIAN RIVER
15/55	RANCHES
18/65	DECOY, SONOMA COAST
75	STAG'S LEAP KARIA NAPA VALLEY 2022
105	FARNIENTE

SAUVIGNON BLANC

13/48	KIM CRAWFORD MARLBOROUGH
9/32	DAOU 2023
10/36	MATUA
12/44	WHITHAVEN MARLBOROUGH
60	DUCKHORN NORTH COAST 2023

ROSE & SPARKLING

9/32	DAOU ROSE 2023
9/40	LA MARCA PROSECCO
40	LA MARCA PROSECCO ROSE
38	LA VOSTRA PROSECCO
65	ROSE - BY OTT COTES DE PROVENCE 2023
11/42	AUGUST KESSELER R RIESLING

SAKE

32	TENTAKA HAWK HEAVENS JUNMAI
30	RIHAKU DREAMY CLOUDS NIGORI
35	FUKUCHO MOON ON WATER
35	JUNMAI GINJO
35	KUBOTA DEW JUNMAI DAIGINJO
36	DASSAI JUNMAI DAIGINJO

WINE