Blaze on Fire

Peruvian fire. Nikkei precision.

325 Main St, Hackensack, NJ 07601 · (201) 250-8124 · BYOB · Order direct at blazeonfirerestaurant.com

Lunch Special

Monday to Friday, 11:30 AM to 3:00 PM. Soup of the day, a main with two sides, and a drink.

Lunch Special — **$14.99**

Soup of the day, your choice of main with two sides, and a drink.

Monday to Friday, 11:30 AM to 3:00 PM

Main: Steak, Grilled Chicken Breast, 1/4 Charcoal Rotisserie Chicken, Pork Ribs, Pork Chops
Sides, choose 2: White Rice, Beans, Salad
Drink: Coke, Sprite, Ginger Ale, Club Soda, Iced Tea, Water

Rotisserie Chicken

Pollo a la brasa, marinated and charcoal-roasted in an authentic imported Peruvian oven. Slow and smoky.

Super Monstro — **$49.99**

Whole charcoal-roasted chicken with chaufa, fries, and salad. The full feast.

1/2 Charcoal-Roasted Chicken with Fries and Salad — **$17.75**

Half a charcoal-roasted chicken with fries and salad. Pollo a la brasa, the real thing.

Whole Chicken with Chaufa and Salad — **$36.25**

Charcoal-roasted chicken with Peruvian fried rice and salad.

Whole Chicken with Fries and Salad — **$32.99**

Charcoal-roasted chicken with fries and salad.

Charcoal-Roasted Chicken Only — **$24.50**

A whole pollo a la brasa, chicken only. Add sides to build the feast.

Monstrito — **$18.00**

Quarter charcoal-roasted chicken with fried rice and fries.

1/2 Charcoal-Roasted Chicken with Chaufa Rice — **$20.00**

Half a charcoal-roasted chicken with Peruvian fried rice.

1/4 Charcoal-Roasted Chicken with Rice or Fries and Salad — **$14.50**

Quarter charcoal-roasted chicken with rice or fries and salad.

Our Ceviche Bar

Raw fish, lime, and aji, cut to order. The Peruvian raw bar.

Ceviche con Jalea — **$32.00**

Fish cured in lime with sweet potato, Peruvian corn, and fried plantain, plus a crunchy jalea of mixed seafood.

Seafood Ceviche — **$28.00**

Seafood cured in lime, topped with red onion, with sweet potato and Peruvian corn.

Mixed Ceviche — **$27.50**

Fish and shrimp cured in lime, with red onion, sweet potato, Peruvian corn, and potato.

Shrimp Ceviche — **$27.00**

Shrimp cured in lime, topped with red onion, with sweet potato, Peruvian corn, and potato.

Carretillero Ceviche — **$25.99**

Fish cured in lime with calamari rings and fried plantain.

Fish Ceviche **$23.25**
Fillet of fish cured in lime, topped with red onion, with sweet potato, Peruvian corn, and potato.

Our Nikkei Bar

Nikkei technique, Peruvian soul. Signature maki you will not find anywhere else.

Peruvian Sushi Boat **$48.99**
Thirty pieces. Shrimp tempura and avocado with torched beef and chimichurri; chicken kara-age and avocado with huancaina; shrimp tempura and avocado with tuna, acevichado, shichimi, and cilantro.

Makis Boat **$65.00**
Thirty pieces of our famous rolls. Choose three favorites.

Sushi Cake **$67.50**
Build your own sushi cake.

Sinfonia Nikkei **$44.25**
Achorradito roll, six acevichado nigiri, tiradito, and two temaki.

A lo Pobre Maki Roll **$22.25**
Ten pieces. Sausage, fries, and avocado inside, topped with beef and sweet plantains.

Achorradito Maki Roll **$22.00**
Ten pieces. Shrimp tempura and avocado topped with grilled salmon and calamari.

Leche de Tigre Maki Roll **$22.00**
Ten pieces. Shrimp tempura and avocado topped with yukari, red onion, and Peruvian ceviche.

Parrillero Maki Roll **$19.00**
Ten pieces. Shrimp tempura and avocado inside, topped with grilled beef tenderloin, barbecue, torch, and chimichurri.

Octopus with Olive Roll **$18.25**
Ten pieces. Shrimp tempura, avocado, and cream cheese topped with octopus in olive sauce.

Nikkei Wings **$17.40**
Crispy wings finished Nikkei style, from the bar.

Lomito Rolls **$17.00**
Ten pieces of the lomito roll.

A la Huancaina Roll **$15.99**
Ten pieces. Chicken kara-age and avocado topped with Peruvian huancaina sauce.

Pollo a la Brasa Roll **$15.00**
Ten pieces. Charcoal rotisserie chicken and avocado on top, with lettuce and crispy sticks.

Tuna Acevichado Roll **$14.95**
Ten pieces. Shrimp tempura and avocado outside, tuna in acevichado sauce, cilantro, and shichimi.

Chorrillero Maki Roll **$22.00**

Our Sushi Bar

The classic sushi bar: California, dragon, and crunch rolls the regulars order on repeat.

Hermanos Tempuras **$41.00**
A family-size platter of our tempura rolls.

Tuna Combo **$37.50**
Ten pieces of tuna avocado roll, ten of spicy tuna crunch, and eight nigiri.

Family Combo Crunch **$38.00**
10 spicy California crunch, 10 California, and 10 shrimp tempura crunch.

Tropical Roll **$20.00**
Ten pieces. Avocado and cream cheese with crab, topped with sweet plantain and teriyaki.

Gorilla Roll **$19.99**
Ten pieces. Nori out with tuna, salmon, avocado, and kanikama, fried in tempura, spicy mayo and teriyaki on top.

Crab Roll **$16.99**
Sweet crab, rolled fresh at the bar.

Lobster Bravo **$16.50**
Lobster roll with a spicy kick.

Mango Roll **$16.00**
Mango and avocado on top with mango sauce and rice pearl.

Red Dragon **$15.25**
8 pieces. California roll, nori outside, topped with spicy tuna, teriyaki, spicy mayo, red tobiko, and rice pearl.

Tuna Love **$15.00**
6 tuna-avocado roll and 4 tuna nigiri.

Salmon Love **$16.25**
6 salmon-avocado rolls and 4 salmon nigiri.

Spicy Tuna Crunch Roll **$13.75**
10 pieces. Spicy ground tuna and cucumber, topped with shichimi, spicy mayo, teriyaki, and crispy onion.

Salmon Avocado Roll **$13.50**
Ten pieces with salmon and avocado.

Spicy Tuna Roll **$13.50**
10 pieces. Spicy ground tuna and cucumber, topped with shichimi, spicy mayo, and teriyaki.

Tuna Avocado Roll **$13.50**
Ten pieces with tuna and avocado.

Lobster Avocado Crunch **$13.50**
Ten pieces. Lobster with mayo and avocado, topped with yuzu miso.

Green Dragon Crunch **$13.25**
Ten-piece veggie roll with the green dragon crunch.

Shrimp Tempura Roll **$12.99**
Crisp shrimp tempura roll.

Avocado Crunch Roll **$12.25**
Avocado roll with the house tempura crunch.

California Roll **$11.50**
The classic California roll.

Spicy California Roll **$11.50**
Ten pieces of the spicy California roll.

Festival of Causas

Causa, the chilled whipped-potato terrine, layered with sauces and fillings. A festival of them.

Causas Trio **$32.10**
Three causas: chicken, lomo, and lobster.

Trio de Causas Marinero **$37.50**
Acevichada, lobster, and shrimp causas.

Xtreme Shrimp Causa — **$25.50**
Whipped potato, avocado, and shrimp salad topped with ceviche shrimp tails, ringed with breaded shrimp.

Pulpo al Olivo — **$19.99**
Aji amarillo whipped potato, octopus salad, and botija olive aioli.

Acevichada Causa — **$20.00**
Causa layered with acevichado seafood and leche de tigre.

Lomo Causa — **$18.75**
Causa with sauteed beef lomo.

Crab Causa — **$17.85**
Causa filled with crab.

Lobster Causa — **$17.25**
Causa filled with lobster.

Shrimp Causa — **$16.50**
Causa filled with shrimp.

Pollo Causa — **$14.00**
The classic causa with chicken salad and avocado.

Appetizers

How the meal starts. Ceviche in a glass, steamed bao, and Peruvian classics off the fryer.

Leche de Tigre — **$19.00**
The citrus, chili, and onion marinade left behind after curing raw fish. Ceviche in a glass.

Leche de Tigre Mixta — **$23.00**
Leche de tigre loaded with mixed seafood.

Steamed Bao Buns — **from 13.99**
Two steamed bao with lettuce, crunchy chicken tender, teriyaki, acevichada sauce, and sesame. Choose your protein.

Wings — **from 10.50**
Order of six with french fries. Choose your sauce.

Dumplings (Fried) — **$9.50**
Five fried dumplings. Choose chicken, pork, or veggie.

Dumplings (Steamed) — **$9.50**
Five steamed dumplings. Choose chicken, pork, shrimp, or veggie.

Yuca a la Huancaina — **$13.50**
Cassava under the classic huancaina cheese and aji amarillo sauce.

Papa a la Huancaina — **$13.00**
Sliced potato under huancaina sauce, egg, and olive.

Chicharron de Pescado — **$20.00**
Small pieces of fried fish with sarza criolla.

6 Chalaca-Style Mussels — **$14.00**
Six mussels cured in lime, topped with onion and toasted corn.

Dynamite Shrimp — **$14.50**
Golden fried shrimp tossed in a tangy orange chili sauce over shredded lettuce.

Canastas con Camarones — **$14.50**
Green plantain cups filled with acevichado shrimp.

Tostones Montados **$11.75**
Fried tostones topped with mashed avocado, onion, and tomato.

Fried Calamari **$18.50**
Lightly breaded and fried calamari.

Chicharron de Cerdo **$15.50**
Pork cracklings, crisp and rich.

Salchipapa **$11.50**
Fried hot dog over french fries.

Choclo with Cheese **$11.25**
Large-kernel Peruvian corn with fresh cheese.

Soups

Peruvian soups and broths, built to restore.

Parihuela **$27.75**
The deep, spiced Peruvian seafood soup.

Chupe de Mariscos **$29.00**
Seafood chowder with rice, milk, egg, cheese, corn, potato, and huacatay.

Chupe de Pescado **$25.00**
Fish chowder with rice, milk, egg, cheese, corn, potato, and huacatay.

Chupe de Camaron **$24.50**
Peruvian shrimp chowder.

Caldo de Gallina **$18.00**
Hen broth with yellow potato, egg, scallion, and noodles.

Chicken Soup **$15.25**
Chicken breast, noodles, and potato with peas, corn, and red pepper.

Mushroom Cream **$16.95**
Cream of mushroom soup.

From the Wok: Lomo Saltado

Lomo saltado, fired hard in the wok with soy, tomato, and onion for that unmistakable char.

Lomo Saltado de Carne **$25.00**
Beef tenderloin seared with cilantro, scallion, tomato, and onion in soy, vinegar, and white wine, over crispy fries with white rice.

Lomo Saltado de Carne con Chaufa **$28.50**
Lomo saltado de carne served over Peruvian fried rice.

Lomo Especial **$28.00**
Beef tenderloin, chicken, and shrimp, with fries and rice.

Lomo Mixto **$26.50**
Beef tenderloin and chicken, with fries and rice.

Lomo Saltado de Pollo **$22.00**
Chicken saltado with fries and rice.

Lomo Saltado de Pollo con Chaufa **$25.50**
Chicken saltado served over Peruvian fried rice.

From the Wok: Tallarin Saltado

Tallarin saltado: linguine stir-fried in the wok with soy and vinegar.

Stir-Fried Noodles with Meat **$25.00**
Linguine with beef, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.

Stir-Fried Noodles with Seafood **$27.50**
Linguine with seafood, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.

Stir-Fried Noodles Mixed **$26.50**
Linguine with chicken and beef, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.

Stir-Fried Noodles with Chicken **$22.00**
Linguine with chicken, scallion, cilantro, tomato, and onion, fried in soy, vinegar, and white wine.

Stir-Fried Noodles Especial **$27.00**
Stir-fried noodles with shrimp, chicken, and beef.

From the Wok: Chaufa

Chaufa, the Peruvian fried rice, fired hard in the wok.

Chaufa on Fire **$27.00**
Peruvian fried rice with vegetables, scallion, egg, chicken, beef, and shrimp, wok-fired.

Chaufa de Mariscos **$31.00**
Peruvian fried rice with vegetables, scallion, egg, and seafood, wok-fired.

Beef Chaufa **$22.85**
Peruvian fried rice with vegetables, scallion, egg, and beef, wok-fired.

Mixed Chaufa **$24.25**
Peruvian fried rice with chicken and beef.

Chicken Chaufa **$20.50**
Peruvian fried rice with vegetables, scallion, egg, and chicken, wok-fired.

Veggie Chaufa **$20.00**
Peruvian fried rice with vegetables and scallion, wok-fired.

Aeropuerto Blaze **$28.00**
Fried rice (chaufa) mixed with stir-fried noodles (tallarin saltado).

Traditional Peruvian

The home cooking of Peru, the plates families argue about.

Tacu-Tacu with Beef Lomo **$24.50**
Beans and rice griddled into a golden cake, with sauteed beef lomo.

Tacu-Tacu with Steak **$22.50**
Beans and rice griddled into a golden cake, with grilled steak.

Pollo Broaster **$18.75**
Fried chicken with fries and salad.

Bistec a lo Pobre **$27.99**
Steak with a fried egg, sweet plantain, rice, and fries.

Bistec a lo Pobre con Chaufa **$29.00**
Bistec a lo pobre with Peruvian fried rice.

Beef Milanese **$21.75**
Breaded beef cutlet.

Chicken Milanese $19.25
Breaded chicken cutlet.

Tallarin Verde with Steak $23.75
Spaghetti in basil pesto with steak.

Huancaina Tallarin with Steak $23.75
Spaghetti in huancaina sauce with steak.

Tallarin Verde with 8 oz Skirt Steak $32.22
Spaghetti in basil pesto with an 8 oz skirt steak.

Huancaina Tallarin with 8 oz Skirt Steak $32.50
Spaghetti in huancaina sauce with an 8 oz skirt steak.

Tallarin Verde with Grilled Chicken Breast $22.00
Spaghetti in basil pesto with grilled chicken breast.

Huancaina Tallarin with Grilled Chicken Breast $22.00
Spaghetti in huancaina sauce with grilled chicken breast.

Anticuchos

Charcoal skewers, marinated and grilled over open flame, with roasted potato, Peruvian corn, and rocoto.

2 Beef Heart Anticucho with Rachi $26.50
Two grilled beef-heart skewers with rachi, roasted potato, and Peruvian corn.

2 Beef Heart Anticuchos $22.50
Two grilled beef-heart skewers with Peruvian corn and sauteed potato.

Seafood

The day's fish and shellfish, fried, grilled, and stewed.

Jalea (Mixed Fried Seafood) $28.25
A crisp pile of mixed fried seafood with sarza criolla.

Fried Red Snapper Regular 38.00, Jumbo 45.00
Whole fried fish with cassava and salad.

Red Snapper in Seafood Sauce $44.00
Whole snapper under a seafood sauce. Choose one: rice, cassava, or salad.

Seafood Rice with Ceviche $31.50
Arroz con mariscos: rice with squid, shrimp, and mussels, aji amarillo, tomato, and peas, topped with mozzarella, plus a ceviche.

Filete a lo Macho $28.25
White fish fillet under a seafood medley of mussels, shrimp, squid, and clam with garlic, aji amarillo, aji panca, and a splash of pisco, with seared potato and lime.

Trio Marino $63.00

Barquito Marino $75.00
Yellow rice with seafood, ceviche, jalea, two chorritos, and two causitas.

Buque Marino $140.00
Yellow seafood rice, seafood chaufa, jalea marina, ceviche, leche de tigre, and six chorritos a la chalaca. A ship for the table.

Fish Fillet with Chaufa and Salad $22.00

On the Grill

The charcoal heart of the kitchen. Steaks, chops, and octopus over open flame.

Mar y Tierra — **$44.50**
Churrasco skirt steak with shrimp. Choose one side: rice, baked potato, salad, or fries.

Rib Eye — **$43.00**
Grilled 18 oz rib eye. Choose one side.

Skirt Steak (Churrasco) — **$38.00**
Grilled skirt steak with one side: fries, rice, or salad.

Grilled Salmon — **$28.25**
Grilled salmon with Peruvian criolla potatoes, corn, and salad.

Pulpo al Fuego — **$29.50**
Two prime grilled octopus tentacles with baked Peruvian choclo and mini potatoes.

Grilled Pork Chop — **$23.50**
Grilled pork chop with fries and salad.

Grilled Chicken Breast — **$21.75**
Grilled chicken breast with baked potato and salad.

To Share

Big-format feasts built for the whole table.

Blaze Parrillada with Skirt Steak — **$82.00**
Skirt steak, two grilled pork chops, Peruvian kabobs, half a roasted chicken, and sausage. Choose one side: rice, fries, salad, or baked potato.

On Fire Parrillada — **$71.50**

Ronda Marina — **$45.00**

Buque Carnivoro — **$170.00**

Salads

Bright and fresh, built around avocado and citrus.

Blaze Salad Bowl — **$15.00**
The house bowl, loaded and fresh.

Chicken Salad Bowl — **$21.00**
Salad bowl topped with chicken.

Beef Salad Bowl — **$22.00**
Salad bowl topped with beef.

Shrimp Salad Bowl — **$23.00**
Salad bowl topped with shrimp.

Regular Salad with Avocado — **$8.00**
A simple avocado salad. Add a protein to make it a meal.

Ensalada Criolla — **$4.35**
A small side of pickled red onion salad.

Sides

Fries, rice, plantains, and the small plates that round out the table.

Maduros (Fried Sweet Plantain) — **$5.50**
Sweet plantains, fried soft and caramelized.

Fries — **$5.25**
Crispy french fries.

Papas del Pollo — **$6.50**

Canchita (Toasted Corn) — **$4.25**
Toasted Peruvian corn.

White Rice — **$4.00**
Steamed white rice.

Chaufa — **$9.50**
A small side of Peruvian fried rice.

Beans — **$6.00**
Peruvian-style beans, canary or black.

Tostones — **$5.50**
Twice-fried green plantains.

Chifles (Plantain Chips) — **$3.50**
Thin plantain chips, fried crisp.

Fried Cassava — **$5.25**
Golden fried yuca.

Pollo a la Brasa Salad — **$5.99**
The side salad that comes with our pollo a la brasa.

Half Avocado — **$4.00**

Huancaina Sauce, 8 oz — **$6.00**
Eight ounces of our huancaina sauce.

Steamed Vegetables — **$7.50**

Kids Menu

Smaller plates for younger guests. Each comes with a small water or apple juice.

Pollito — **$13.50**
Quarter roasted chicken, fries, and ketchup, with a small water or apple juice.

Salchipapas — **$12.00**
Hot dog, fries, and ketchup, with a small water or apple juice.

Tallarin Verde with Steak — **$15.99**
Linguine in Peruvian basil pesto with parmesan and steak, with a small water or apple juice.

Chicken Tenders with Fries — **$12.50**
Crispy chicken tenders, fries, and ketchup, with a small water or apple juice.

Chicken Nuggets with Fries — **$12.50**
Chicken nuggets and fries, with a small water or apple juice.

Desserts

The sweet finish.

Torta de Chocolate — **$11.50**
Rich layered chocolate cake.

Churros con Helado — **$8.25**
Warm churros with ice cream.

Tres Leches — **$8.25**
Three-milk sponge cake, soaked and light.

Alfajores — **$9.00**
Peruvian shortbread cookies filled with dulce de leche.

Flan — **$8.25**
Classic caramel custard.

Picarones — **$9.75**
Peruvian squash and sweet potato doughnuts with syrup.

Lucuma Ice Cream Cup — **$6.00**

Vanilla Ice Cream — **$5.50**

Single Viral Ice Cream — **$7.00**

Viral Ice Cream — **$21.75**

Drinks

Homemade Peruvian juices, mocktails, and the sodas that belong with the food. Everything else is BYOB.

Chicha Morada — **Glass 4.50, half pitcher 9.50, pitcher 15.50**
Purple corn simmered with pineapple, apple, and warm spices, then chilled. The house pour.

Passion Fruit Juice — **Glass 4.25, half pitcher 9.00, pitcher 15.00**
Fresh maracuya, tart and floral, pressed in house.

Lemonade — **Glass 4.50, pitcher 13.00**
Fresh, sharp, and cold.

Frozen Lemonade — **$7.99**
Frozen strawberry lemonade or regular.

Pina Colada — **$12.00**
20 oz. A creamy blend of coconut and pineapple, served ice cold and alcohol free with whipped cream.

Strawberry Tentation — **$8.75**
A cold, sweet strawberry cooler.

Shirley Temple — **$8.00**
Lemon-lime soda with grenadine over ice, maraschino cherry on top.

Inca Kola — **Regular 3.00, diet 3.50, large 7.50**

Jarritos *Mango, mandarina, tamarindo, or pineapple.*	**$4.00**
Saratoga *Spring or sparkling.*	**Small 3.00, large 10.00**
Coke	**$2.80**
Sprite	**$2.80**
Ginger Ale	**$2.80**
Club Soda	**$2.80**
Apple Juice	**$2.50**
Poland Water	**$2.80**
Iced Tea	**$2.80**
Hot Tea	**$2.80**
Coffee	**$3.20**
Cappuccino	**$5.50**
Cocomaniaco	**$7.50**
Mala Mia	**$12.00**
Berry Mia	**$12.00**
Apple Obsession	**$9.50**

Prices may be finalized at checkout. An 18% service fee applies to in-house checks. BYOB. Menu items and availability subject to change.