

TO GO

Fish on the FLY

SUSHI FELLA DELIVERS SUPERIOR ROLLS AND MORE STRAIGHT TO YOUR DOOR

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ILLUSTRATIONS BY PATRICIA MALDONADO

For sushi chef Macia Malinowski, the COVID-19 pandemic led to a change in business model and a change of scenery.

Originally from Warsaw, Poland, Malinowski moved to New York City a few months after running the New York City Marathon. It was there, in the city's finest sushi restaurants including Michelin-starred Sushi Nakazawa, that he honed his skills. When the pandemic hit and restaurants closed, Malinowski took a brief break and then realized: "I can do this at home, no problem."

He started offering a made-to-order sushi service from his kitchen in Jackson Heights, Queens. Now, after a move south, he operates **Sushi Fella** out of his home in Lake Worth, creating platters of rolls, sashimi, and nigiri for customers, most of whom have found him

through social media or by word of mouth. Orders are available for pickup or delivery, and Malinowski recommends placing orders at least one to two days in advance.

Malinowski's menu includes a few standard sets, such as the made-for-two Double, the little-bit-of-everything Fiesta, and the loaded Killer, as well as a nigiri set and a sashimi set; he is also able to accommodate special requests. Here, we spotlight a few of Malinowski's standout rolls. (*instagram.com/sushifella*)



COURTESY OF SUSHI FELLA



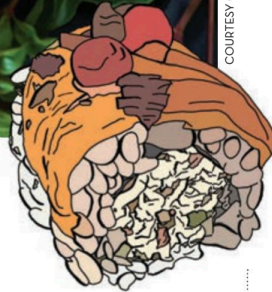
Salmon Shiso Asparagus: Futomaki with salmon, shiso mayo, avocado, and asparagus, topped with shiso mayo and yuzu tobiko (fish roe)

1



3

Spicy Tuna: Uramaki with tuna, spicy mayo, scallions, kizami wasabi, and tobiko, topped with spicy mayo and dried shredded red pepper



2

Gold Salmon Ikura: Uramaki with crab, arima sansho sauce, and orange zest, topped with salmon, yuzu-kosho mayo, ikura (salmon roe), and dried kombu (kelp)

4



5

Kimchi Miso Tuna: Hosomaki with tuna and sriracha-miso paste, topped with scallions



Salmon Ao Nori Ko: Uramaki with salmon, yuzu-kosho mayo, and avocado, topped with dried seaweed and rice crackers

ROLL With It

❖❖❖ **URAMAKI:** Inside-out roll, with the rice outside of the nori (seaweed)



❖❖❖ **HOSOMAKI:** Translates to "thin roll," with nori on the outside and typically one filling



❖❖❖ **FUTOMAKI:** Translates to "fat roll," with nori on the outside and a variety of complementary ingredients inside

