



ESPACIO The Jewel Of Waikiki's Mugen Named #6 Best Hotel Restaurant in USA TODAY 10Best 2026 Readers' Choice Awards



HONOLULU, HI (September 28, 2026) – [ESPACIO The Jewel of Waikiki](#), an ultra-luxury boutique hotel in Honolulu, is pleased to announce that its onsite restaurant, [Mugen](#), has been named [#6 Best Hotel Restaurant in the United States](#) in the 2026 USA TODAY 10Best Readers' Choice Awards. Selected by an expert panel and voted on by USA TODAY readers, the recognition places Mugen among the country's top hotel dining destinations and celebrates its distinctive approach to contemporary Japanese cuisine rooted in the ingredients and culture of Hawaii.

An intimate 34-seat restaurant located within ESPACIO, Mugen is helmed by Executive Chef Colin Sato, whose cuisine brings together refined Japanese technique, globally sourced luxury ingredients and the diverse bounty of the Hawaiian Islands. The restaurant's seasonal menus emphasize thoughtful sourcing and a sense of place, with dishes that reflect both Sato's culinary perspective and Hawaii's rich agricultural, fishing and ranching traditions.

Mugen's tasting menu experience offers guests three distinct ways to explore Chef Sato's cuisine, with the five-course Jade, six-course Emerald and seven-course Sapphire menus providing varying levels of discovery and indulgence. Guests may also select individual dishes from the tasting menu, offering flexibility for diners to tailor their experience. Wine pairings curated by Sommelier Douglas Priesel further complement each menu and showcase selections from Mugen's award-winning wine collection.

The menus evolve with the seasons, highlighting ingredients from Hawaii alongside exceptional products from around the world. Recent and signature preparations include Kona Kampachi with green apple ponzu, Maine Lobster with truffle nori risotto and Toriyama A5 Wagyu with yuzu kosho broth. Local ingredients and produce are thoughtfully incorporated throughout the menu, underscoring Mugen's connection to the islands while maintaining the precision and elegance of a contemporary fine-dining experience.

“We are honored to see Mugen recognized by USA TODAY readers among the country’s best hotel restaurants,” said Gerald Glennon, General Manager of ESPACIO The Jewel of Waikiki. “This recognition reflects the passion and creativity of Chef Colin Sato and the entire Mugen team, as well as their commitment to showcasing Hawaii through an elevated culinary lens. We are proud that guests and readers across the country are recognizing what makes Mugen such a special part of the ESPACIO experience.”

Mugen’s USA TODAY recognition adds to a distinguished collection of accolades for the restaurant, including Forbes Five-Star, AAA Five-Diamond and Wine Spectator Award of Excellence. Together, the distinctions reflect Mugen’s continued commitment to exceptional cuisine, hospitality and a deeply considered sense of place.

Dining is central to the experience at ESPACIO, where Mugen serves as the hotel’s culinary centerpiece. Beyond dinner, guests can experience Chef Sato’s culinary vision through ESPACIO’s signature Champagne & Caviar and Afternoon Tea offerings, each designed to pair exceptional food and beverage with the hotel’s intimate setting and panoramic views of Waikiki.



For more information or to place a reservation, please visit www.mugenwaikiki.com

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About ESPACIO The Jewel of Waikiki

ESPACIO The Jewel of Waikiki is an Omotenashi-inspired ultra-luxury hotel on Waikiki Beach with nine suites on nine floors. Delivering a “Luxury Without Limits” guest experience, ESPACIO is the only culinary-inclusive boutique hotel in the state, offering guests complimentary dining throughout their stay, whether enjoyed poolside, in-suite, or at the property’s award-winning culinary destination, Mugen. Guests of ESPACIO can expect a completely private, luxury experience. Each residential-style, 2,250-square-foot suite occupies an entire floor with three bedrooms, three bathrooms, a hot spa-clad ocean-view balcony, a dry sauna, chef’s-grade kitchen, and discreet elevator entry. The guest experience is curated to suit the preferences of each individual guest and is elevated with one-of-a-kind amenities and activities, butler and concierge services, chauffeured Mercedes house car services, a rooftop infinity pool, luxury full-service spa, and Mugen, a world-class tasting-menu restaurant. ESPACIO has been awarded the prestigious Forbes Five-Star ratings for the hotel and Mugen, as well as the AAA Five Diamond designation. For more information, please visit www.espaciowaikiki.com and follow ESPACIO The Jewel of Waikiki on Instagram @espaciowaikiki.

About Mugen

Mugen is an award-winning fine dining concept that is elevating Hawaii’s status as a destination for culinary travel. Rated Five Stars by the prestigious Forbes Travel Guide and with a AAA Five Diamond recognition, Mugen curates ESPACIO’s culinary offerings, from amenities and catered events to its distinguished restaurant service. For more information, please visit www.mugenwaikiki.com and follow Mugen on Instagram @mugenwaikiki.

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