



**Espacio The Jewel Of Waikiki Named A Five-Star Hotel Alongside Its Restaurant, Mugen, In Forbes Travel Guide’s 2026 Star Awards**

*ESPACIO The Jewel of Waikiki and Mugen Earn Prestigious Accolades; Ratings Showcased on [ForbesTravelGuide.com](https://www.forbes.com/travelguide)*

**HONOLULU, HI — (February 11, 2026)** — Forbes Travel Guide (“FTG”), the only global rating system for luxury hotels, restaurants, spas and cruise ships, today announced its 2026 Star Awards. [ESPACIO The Jewel of Waikiki](#) and its fine dining restaurant, [Mugen](#), each earned prestigious Forbes Travel Guide Five-Star designations and are showcased with other honorees on [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

Located in the heart of Honolulu overlooking the iconic Waikiki Beach, ESPACIO The Jewel of Waikiki is an ultra-luxury boutique hotel with just nine residential-style suites that each span an entire floor. ESPACIO guests unlock exclusive access to the hotel’s showstopping, rooftop infinity pool; a boutique spa; and unrivaled dining options both at Mugen and in-suite. The nine spacious guest suites each span 2,250 square feet and boast a chef’s kitchen, multiple bedrooms and bathrooms, a dry sauna, a spacious living and dining area, and an expansive private balcony appointed with a day bed and Jacuzzi. ESPACIO guests also enjoy 24-hour butler and concierge services and amenities including luxury car services, premium reservations at local landmarks and museums, and more.

“We are honored to once again be recognized among the world’s most prestigious hotels,” said Gerald Glennon, General Manager of ESPACIO The Jewel of Waikiki. “This Five-Star designation is a testament to our team’s dedication to delivering an unparalleled luxury experience, and we look forward to continuing to elevate every moment of our guests’ stay.”

Mugen, ESPACIO's award-winning fine dining restaurant, is helmed by Executive Chef Colin Sato and Pastry Chef Sonja Oliveri, who collaborate to craft a seasonal, tasting-menu-driven experience. Celebrating the freshest Hawaiian ingredients, Mugen brings Hawaii to the forefront of global fine dining, offering a rotating multi-course menu, an award-winning wine collection and an elevated beverage and bar program. With its Forbes Travel Guide Five-Star and AAA Five Diamond accolades, Mugen delivers a sophisticated culinary journey that complements ESPACIO's ultra-luxury guest experience.

"We are thrilled to maintain Mugen's Forbes Five-Star recognition and AAA Five Diamond distinction," said Colin Sato, Executive Chef of ESPACIO The Jewel of Waikiki. "Our team is committed to celebrating Hawaii's incredible ingredients and crafting a truly memorable, fine dining experience for every guest who joins us."

Forbes Travel Guide's highly anticipated 68<sup>th</sup> annual Star Awards list covers more than 95 countries.

"Forbes Travel Guide's Star Award winners exemplify excellence in hospitality," said Amanda Frasier, President of Standards & Ratings for Forbes Travel Guide. "This year's list reflects the changing landscape of luxury with properties setting the standard for authentic experiences while offering unparalleled amenities, enhanced well-being and delivering unforgettable moments. We are thrilled to recognize their dedication to creating truly world-class travel options for today's discerning guest."

To view the new Star Award winners, visit [ForbesTravelGuide.com](https://www.forbes.com/travelguide).

To learn how Forbes Travel Guide compiles its Star Ratings, click [here](#).

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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 a 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](http://www.espaciowaikiki.com) and follow ESPACIO The Jewel of Waikiki on Instagram [@espaciowaikiki](https://www.instagram.com/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](http://www.mugenwaikiki.com) and follow Mugen on Instagram [@mugenwaikiki](https://www.instagram.com/mugenwaikiki).

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