



COMMERCIAL BUILDING FOR SALE

2 North Hotel Street
Honolulu, HI

FEE SIMPLE RETAIL & OFFICE BUILDING

YourTurn



MARKET OVERVIEW

Chinatown Market

Over the past 12 months, this Building has drawn notable attention in the Downtown/Chinatown district by responding to demand that had been largely overlooked in the area. Although office demand across the Honolulu CBD market has remained relatively soft, the Waku/Work office operation on the second floor has reached approximately 80% occupancy at competitive rent levels. Its executive office suite concept has performed well in this submarket, offering a somewhat different approach from conventional office buildings nearby.

This Building ground floor retail spaces have attracted both established veterans and promising new restaurant tenants, also at premium rent rates with stable long term leases. Current tenants have proven that this location is not only sustainable, but also provides an advantageous environment for developing new business. The ground floor restaurants that have opened for business in 2016 have exceeded expectations with high customer traffic throughout all hours of operation.

Chinatown has become a vibrant and active market, drawing both acclaimed new restaurants and long-established culinary institutions, while also serving as a launching pad for emerging ventures in apparel, art galleries, and other creative industries. At the same time, Downtown Honolulu continues to function as the economic center of Hawaii, anchoring the island's commercial and financial activity. This Building sits precisely at the boundary between Chinatown and Downtown, placing it in a rare position to capture the energy and benefits of both districts simultaneously — a location advantage that is genuinely difficult to replicate elsewhere.

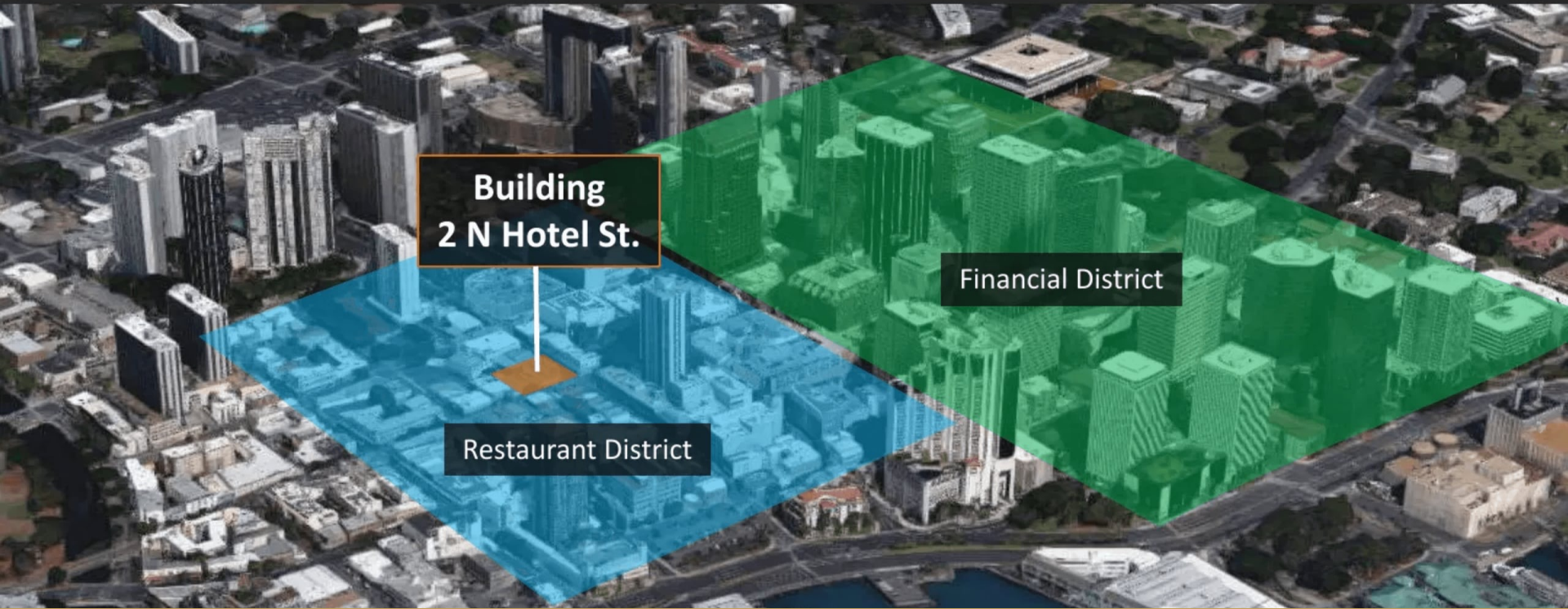
LOCATION

Central to Downtown Honolulu



LOCATION

In the heart of Chinatown's Restaurant District



**Building
2 N Hotel St.**

Financial District

Restaurant District

LOCATION

Honolulu Class-A Office Buildings



**Building
2 N Hotel St.**

Bishop
Place

Ali'i
Place

Central
Pacific
Plaza

Bishop
Square

First
Hawaiian
Center

Davies
Pacific
Center

The
BLOCK

Pioneer
Plaza

Pacific
Guardian
Center

Harbor
Court

TOPA



INVESTMENT SUMMARY

Investment Summary

\$8,900,000

ASKING PRICE

6.10%

CAP RATE

\$542,900

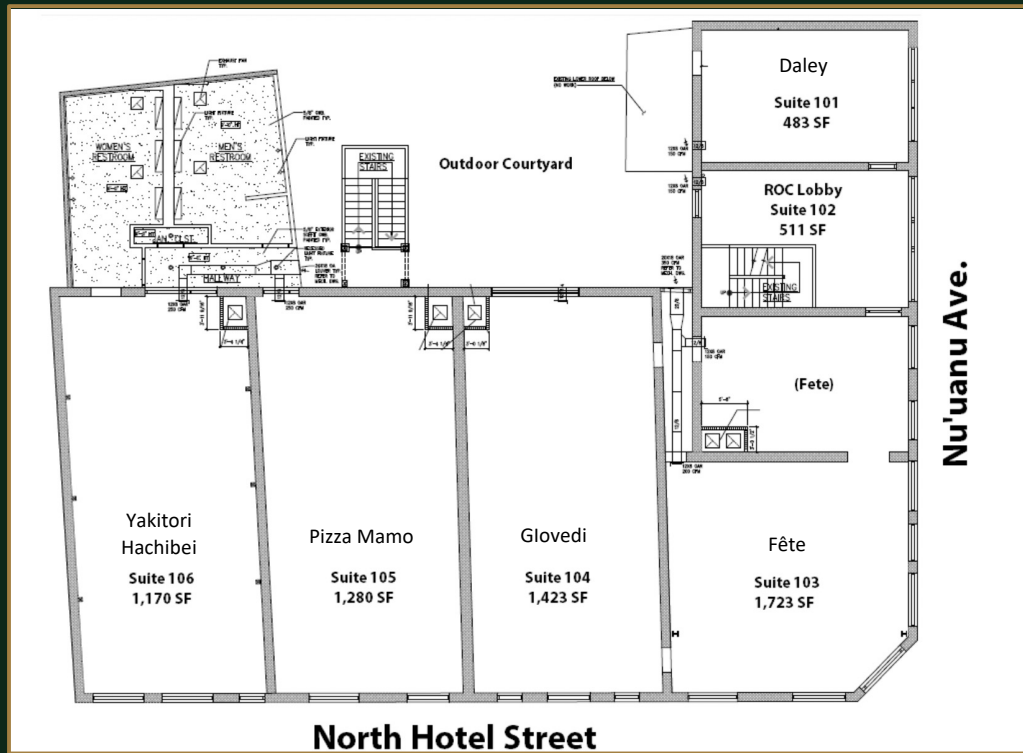
2025 NOI

Address	2 N Hotel Street, Honolulu, HI 96813
2025 NOI	\$54,900
Tenure	Fee Simple
Occupancy	100% leased through 2026
Year Built	Completely Renovated in 2016
Number of Stories	2 levels plus basement
Land Area	8,188 SF
Basement Level	900 SF
Ground Floor Retail	6,590 SF
Second Floor Office	5,993 SF
Total Building Area	13,483 SF
TMK	(1) 1-7-3: 56
Zoning	BMX-4 (Business Mixed Use)



FLOOR PLAN

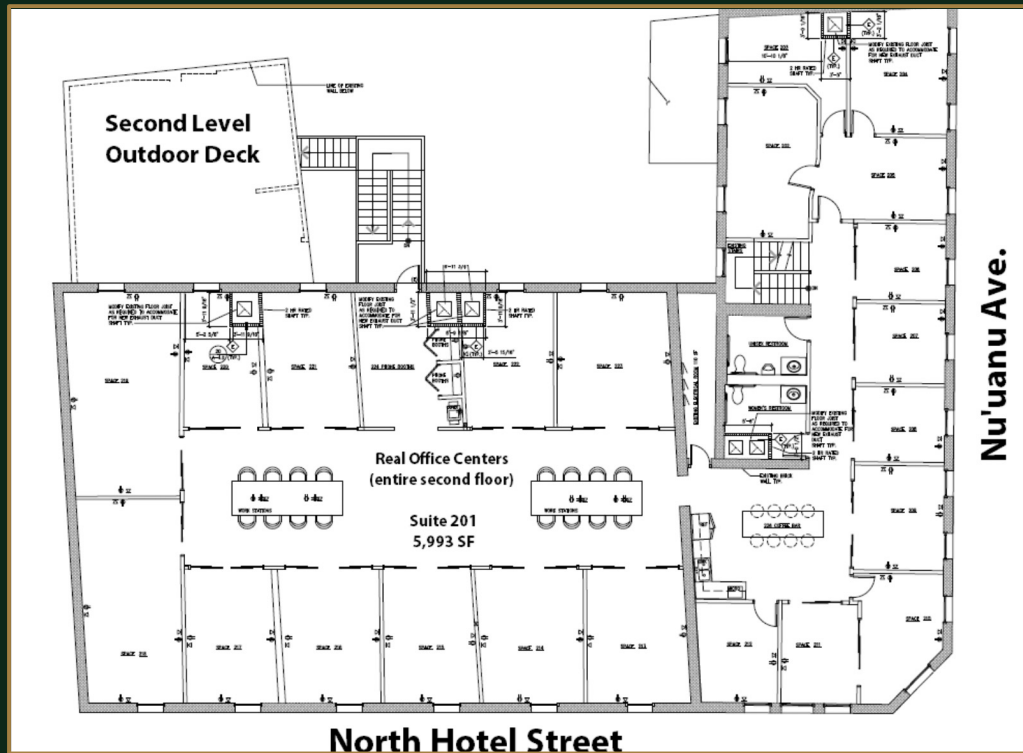
Ground Floor Layout





FLOOR PLAN

Second Floor Layout





TENANT PROFILE

Tenant Profile: Waku/Work Co

Our mission is to provide a platform for startup companies and the creative community — a true home base that brings together everything needed to inspire and nurture the growth of the next generation of innovators.

The shared area features a simple kitchenette where members can take a break and connect with one another, along with long communal tables and comfortable seating that are ideal for casual work, quick meetings, or collaborative sessions. Unlike many other coworking spaces, our facility also offers fully enclosed private offices, providing the perfect environment whenever focused, uninterrupted work is required.

Location is another key advantage. Situated close to Downtown Honolulu, members enjoy convenient walking access to essential business services, including banks, the post office, FedEx, and UPS. On the ground floor of the same building, a variety of restaurants serve everything from lunch and dinner to evening drinks, making client meetings and after-work moments effortless.

Guided by the spirit of Ohana — the Hawaiian value of family — we are here to support the growth and success of O'ahu's entrepreneurs.



TENANT PROFILE

Fête

Fête is an acclaimed Seasonal New American neighborhood restaurant in Honolulu's Chinatown, blending local roots with a global outlook through classic techniques and the finest island flavors and ingredients.

The restaurant is helmed by Chef and co-owner Robynne Maii alongside her husband Chuck Bussler, and has earned some of the most prestigious culinary honors in the country. In 2022, Chef Maii received the James Beard Award for Best Chef: Northwest & Pacific — Hawaii's first James Beard Award in 19 years, and a historic milestone as she became the first Native Hawaiian woman ever to win the honor. Maii and Bussler were also named Hale 'Aina Awards Restaurateurs of the Year by Honolulu Magazine.

Fête's commitment to local agriculture extends to sourcing ingredients from more than 20 farms, ranches, and producers across the Hawaiian Islands. With a brasserie-inspired ambiance carrying a laid-back island sensibility — "one part Hawaii and one part Brooklyn" — Fête seats approximately 40 guests in the dining room, with 10 additional bar seats and a 5-seat chef's counter offering a front-row view of the action.



TENANT PROFILE

Pizza Mamo

Pizza Mamo is an acclaimed Honolulu pizzeria located in historic Chinatown, known for offering two distinctive styles rarely found in Hawaii: Brooklyn-style and Detroit-style pizza. The restaurant is run by Danny Kaaialii and Jonny Vasquez, who were honored with the prestigious "Restaurateurs of the Year" award at the 2021 Hale 'Aina Awards by Honolulu Magazine — Hawaii's longest-running and most respected dining honors.

The Brooklyn-style pizza is a 16-inch hybrid of Neapolitan and New York traditions, baked in a wood-burning oven for a crisp yet flexible crust with characteristic leoparding. The Detroit-style is a thick, rectangular pan pizza featuring a caramelized cheese crust made with farm-fresh Wisconsin brick cheddar, with a fluffy, focaccia-like interior. Each ingredient is carefully sourced from local farmers and producers across Hawaii, the U.S. mainland, and Italy, with house-made dough produced through a specialized double fermentation process. Praised by Honolulu Magazine, Honolulu Star-Advertiser, and other media outlets, Pizza Mamo has firmly established itself as one of Chinatown's most beloved dining destinations.





TENANT PROFILE

Giovedi

Giovedi is an acclaimed restaurant in Honolulu's Chinatown, celebrated for its innovative fusion of classic Italian technique and pan-Asian flavors. Helmed by husband-and-wife team Chef Bao Tran and Jennifer Akiyoshi, the restaurant has earned remarkable national and local recognition: it was named one of Bon Appétit magazine's "Best New Restaurants of 2025" — one of just twenty restaurants across the United States, and the first Hawaii restaurant to receive this honor since 2019. In the same year, Giovedi also won the prestigious Gold Hale 'Aina Award for "Best New Restaurant" from Honolulu Magazine's reader-voted awards.

Signature dishes include the Prosciutto San Daniele paired with a Vietnamese sesame donut, and a reimagined mapo tofu gnocchi with beef cheek ragu seasoned with doubanjiang and Szechuan pepper. With its intimate yet energetic dining room, charming patio, and creative cocktail program, Giovedi has become one of Chinatown's most sought-after dining destinations, beloved by local diners and visiting food enthusiasts alike.





TENANT PROFILE

Yakitori Hachibei

Yakitori Hachibei is an authentic Japanese yakitori restaurant originally established in July 1983 in Tenjin, Fukuoka, Japan, by founder Katsunori Yashima, with roots tracing back to a butcher shop opened by his grandfather Tokichiro in 1940. The brand has since expanded to a total of 11 locations across Japan, Thailand, and Taiwan, with its Honolulu Chinatown branch serving as the brand's first and flagship restaurant in the United States.

The restaurant has earned a Tripadvisor Travelers' Choice Award and consistently ranks among the highest-rated yakitori destinations in Honolulu, with strong reviews on Tripadvisor, Google, and Restaurant Guru. It has also been featured by Honolulu Magazine for its authentic Hakata-style techniques.

Skilled chefs grill each skewer to perfection using high-grade Japanese binchotan charcoal that reaches temperatures up to 1,500F, with premium meats and ingredients sourced from local Hawaii farmers and producers. Signature offerings include the sukiyaki skewer with fresh local egg yolk, Hachibei foie gras, and the highly praised omakase course, all complemented by an extensive selection of beer, sake, shochu, and Japanese highballs.





TENANT PROFILE

The Daley

The Daley is a highly regarded casual dining restaurant located in Honolulu's Chinatown, widely recognized for its expertly crafted smash burgers and classic American comfort food.

The restaurant has earned the prestigious "Best Smash Burger" title in Honolulu Magazine's "Best of Honolulu" reader-voted awards, reflecting its strong standing in Hawaii's competitive burger scene.

Founded by Danny Kaaialii and Jonny Vasquez, The Daley takes its name from the legendary Chicago mayor Richard J. Daley. Each burger features locally sourced grass-fed beef from Hawaii Meats, smashed on a flat-top grill until crispy at the edges, then layered with American cheese, diced onions, and the signature "Boss sauce," all served on a soft La Tour potato bun. Featured by KHON2 News and consistently earning top ratings on Tripadvisor, Yelp, and Google, The Daley has become a beloved neighborhood staple in Chinatown's restaurant district.



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Hawaii Real Estate



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