

HONOLULU HIGH CAPACITY TRANSIT CORRIDOR PROJECT  
SURVEYED PROPERTY CONSIDERED ELIGIBLE FOR NATIONAL REGISTER

TMK: 15029060

Historic Status: **Evaluated Eligible**

Portion of Alignment: **Koko Head portion**

Resource Name/Historic Name: **Boulevard Saimin**

Sector: **20 Kalihi Station Sector**

Location: **1419 DILLINGHAM BLVD**

Owner: **B P BISHOP TRUST ESTATE**

Station Block:

Date-Original: **1960**

Source: **Tax Office**

Present Use/Historic Use: **Commercial**

Architectural Description:

The two-story building fronting Dillingham Blvd. was constructed in 1960. It is masonry construction with a stucco finish and flat roof. The eaves overhang a portion of the front façade where there is a walkway to access the second-floor offices. This walkway is accessed by a half-turn concrete stair. The walkway and stair have a metal railing with thin vertical rails. Most storefronts have single-light doors with transoms and large single-light windows. Some storefronts on the first floor have single-light over single-panel doors and storefront windows. Behind this two-story building is a three-story office building with CMU walls and a flat roof, which was constructed in 1967. This building has parking on the ground floor. The two upper floors have bands of fixed-light windows separated by the vertical reinforced concrete framing of the building. The building has a full-height section of decorative concrete grille at the side facing Dillingham Blvd.

Integrity:

Appears unaltered - high integrity.

Significance:

Criterion "A" – the 1960 building is associated with the commercialization of saimin, which was a plantation staple food in Hawaii. Boulevard Saimin has been operating since 1956 and is an important and popular purveyor of saimin on Oahu. Saimin, a noodle soup that evolved on the plantations of Hawaii, has become a traditional dish here. Saimin became more popular and was commercialized when it was served as fast food at Honolulu Stadium (1926-1976). In the late 1960s, Oahu entrepreneur and McDonald's restaurant franchise-holder Maurice Sullivan wanted to begin serving the dish in his franchise restaurants. He invited McDonald's president Ray Kroc to Hawaii to experience saimin at Boulevard Saimin and Washington Saimin. Kroc was impressed and McDonald's Hawaii was allowed to add it to their menus. This marked the first time any McDonald's franchises were allowed to vary their standard corporate menu by including local ethnic foods.

