

JINDAIJI GARDEN



Jindaiji Garden is Asia's first Platinum-certified SITES project. The semi-public space is open to residents, neighbors and guests, featuring two private LEED-certified homes, a restaurant and an urban farm. Jindaiji Garden was created with the concept of “slow green,” which means respecting the natural world and coexisting with other living things as part of the greater ecosystem. The garden helps regenerate the physical landscape, support the area's resilience and boost the community's sense of togetherness.

STORMWATER MANAGEMENT

Jindaiji Garden collects rainwater runoff from roofs and retains it in water tanks to be used for flushing toilets and outdoor water uses. A small pond fills with water after rain events, providing occasional habitat for birds to bathe and insects to lay their eggs. Throughout the site, the soil was left as natural as possible without pavement to allow rainfall to infiltrate into the ground, preventing runoff and eliminating the need to irrigate the plants. The site can handle the 95th percentile precipitation event.

HABITAT RESTORATION

The garden has been transformed into a safe, biodiverse and edible landscape maintained with integrated pest management techniques. Restaurant staff monitor the vegetation daily to look for irregularities such as pest and disease infestation at the earliest stages. Selective hand-weeding is used to remove invasive species that threaten

native plants. Vegetation trimmings and other organic materials are composted on site and returned to the earth to ensure the perpetual circulation of nutrients within the ecosystem. The goal of these techniques is minimal human interference and the establishment of a natural, functioning ecosystem that can sustain itself and remain resilient through weather events and other challenges.

COMMUNITY BUILDING

Jindaiji Garden also aims to establish community resilience by encouraging social connections and sustainability education. The site functions as a space for the surrounding community to gather and socialize at events such as farmer's markets, craft workshops, harvesting festivals and meals at the restaurant's long, communal tables. Educational events teach guests about composting, local food sourcing and sustainable food production. As guests grow closer with nature and each other, the community becomes better able to adapt and persevere through potential physical, social and economic challenges.



The existing cistern and rain garden feature are used to educate the public on the importance of stormwater control.