Proprietor: Joesph Jacques and Jerome Baca

Certified organic?: yes

What does Izanami serve from Urban Rebel?
All microgreens such as -
- shiso britton
- radish rambo
- mustard scarlett frill
- red russian kale
- broccoli spring rapini
- kohlrabi purple vienna
- carrot
- cutting celery
- parsley

About Urban Rebel

They are a small hydroponic farm that operates on minimal amounts of water due to efficiency. Their microgreens are provided with LED natural lighting and fed a mild tea blend. Their greens are sold as they are grown because the enzymes retain their value. Once they cut the greens they start to degrade. Presently Urban Rebel Farms provides delicious greens to 40 or more restaurants.

"Instead of fertilizers, these greens are fed a proprietary, customized, plant-based tea brew of beneficial bacteria, enzymes and kelp."

Q & A with Urban Rebel

How did you get into farming?

“I had a friend working there in hydroponic gardening, so I started working there a few days a week. Seven years ago, I became manager. That's where I learned the basic ins and outs of growing in controlled environments. I was talking to Joey about the whole situation, and I said, 'Hey, what do you think about growing microgreens? You should research it and see if it's viable.'"