

INTERN HANDBOOK

2026

INTRODUCTION

Welcome to Kyoto Obubu Tea Farms!

This handbook is designed to provide you with information about our company, the town of Wazuka and your role as an intern while you are here. Living in a foreign country and facing language barriers can be daunting – but have no fear, Obubu is here! Once you get settled in and unpack your luggage, enjoy a cup of tea and you will see just how friendly and hospitable the Japanese can be. If you have any trouble during your stay, please do not hesitate to ask one of the staff members or assistant managers for help. They will assist you in any way they can and are more than willing to help.



THE OBUBU FAMILY



Akihiro "Akky" Kita

President / Founder / Lead Farmer

Akihiro "Akky" Kita is our president and head farmer. His desire to make this tea available to the general public is the foundation of Kyoto Obubu Tea Farms. In college, Akky took up a part-time job as a farmhand in Wazuka, and fell in love with the tea he was drinking on the farm. He made the decision then to leave college and devote his time to mastering the art

of tea farming.

Recognizing the need for independent farmers like himself to spread their wings and passion about the joy of drinking Japanese tea, he travels each year during the winter off season to introduce tea to people around the world



Yasuharu "Matsu" Matsumoto

Vice-President / Founder / Business Development Lead

Yasuharu "Matsu" Matsumoto spends much of his time connecting with Obubu's customers in Japan and focusing on management of the business. Together with Akky and Hiro, the visionary trio seek to transform the tea farming industry in Japan. Matsu is also the driving force behind Obubu's push to overseas markets. He travels the world, teaching people about

Japanese tea with events such as the World Tea Tour.



Hirozaku "Hiro" Matsumoto

Founder / Business Development / Tourism, Event and Factory Lead

Hiro is an event manager, factory manager and tea tour instructor at Obubu. His love of tea can be traced back to his college days where at the age of nineteen, he took a job as a tea farmer. Hiro is responsible for overseeing the operation of Obubu's sencha

factory. He ensures its smooth operation and that it meets a high standard of hygiene and safety for Obubu's staff. His bubbly personality also equips him as the ideal host for our public events where he loves meeting new people and sharing his knowledge of tea!



Kayo Takeuchi

Domestic Operations Lead

A mother of two, an avid reader, a social media savant and a great cook. After falling in love with the tea in Wazuka, Kayo moved her family to the area to work with Obubu as the Head of Operations. Kayo is the "Obubu mama" for the interns, periodically whipping up udon or soba lunch for everyone in the office. But her favorite food of all is Thai food!



George Guttridge-Smith

International Department

One of his deepest passions is to share his love for tea with people from around the world. Originally from the UK, his passion for tea grew deeper after visiting a tea farm and factory in Sri Lanka. He followed his passion to India and Nepal in search of amazing tea and spent five months learning about tea in the foothills of the Himalayas. He decided to discover more about tea cultivation and production in other tea producing regions of the world and this is what led him to Obubu. At Obubu, George works as an international manager, looks after the international tea club, helps keep our internship program running strong, and also documents what we get up to at Obubu!



Araki Keiko

Domestic Shipping and Stock Manager

Humble and generous, Araki-San works as Obubu's domestic and international shipping and stock manager. It is always a pleasure for interns to spend time with her as she loves talking and learning new English words! She is very active and loves to travel everywhere.



Higashi Hiromi

Shipping and Packaging

Always hard at work and doing everything with accuracy, Higashi-San works in the background helping with packing and shipping Obubu's tea. She's also amazingly kind so don't hesitate to say hi to her when you see her around.



Miwako Kita

Farming/Website Support

Miwako is one of the leaders managing "Aoi Mori," one of Obubu's pesticide-free and fertiliser-free tea fields. In addition to overseeing the field, she is responsible for designing and managing our domestic website and also takes care of our storefront operations. With a deep love for agriculture, Miwako dove into the world of tea, and now her greatest joy is being in the tea fields. She has learned the art of tea field management from our Co-President, Akky-san, gaining valuable experience and honing her skills in evaluating tea leaves. Miwako is passionate about creating delicious tea. We invite you to take this opportunity to try her wonderful tea!



Pau Valverde Molina

Staff Member (Tea Club/Management/Education/Retail)

Pau was born in Catalonia, Spain. Now lives in the tea village of Wazuka, Japan, after living in Sweden, Osaka, Tanzania and the UK. He likes to tend to tea, in and out of the fields, learning and teaching, its culture, and craftsmanship. Tea's most valuable quality is that it brings people together. Whether you invite friends to share a brew or join a tea club, it's about the people you meet and the connections you make. If you see him around, he most likely has a teapot with him.



Katrina Wild

Staff Member (Wholesale Support/Management/Creative Marketing)

Katrina, originally from Latvia, first joined Obubu as an intern in autumn 2022. After living in places like Scotland and Egyptian Sahara, and spending a year and a half travelling across Asia (including Vietnam, Taiwan, Thailand, South Korea, Bangladesh, and Nepal) as a vagabonding tea freelancer, her deep love for Wazuka, farming, Obubu community, and Japanese tea brought her back as an assistant manager in 2024. Passionate about the cultural anthropology of tea and the craft of cultivating and producing delicious leaves, she is also captivated by the profound connections it creates between people, no matter where they are in the world. When not rocking up to tea fields in a *keitora* or in sencha factory, you'll likely find her hiking in *jikatabi* shoes, sipping tea on mountaintops, practicing *temomicha*, documenting her explorations, or doing push-ups.

Assistant managers

Assistant managers come to experience all seasons of tea at Obubu. They have a wide range of responsibilities:

- ❖ Support with farming and processing
- ❖ Co-ordinate the Internship Program
- ❖ Nurture relationships with the tea community
- ❖ Host education programs and tourist activities
- ❖ Promote the company via social media
- ❖ Support staff with general maintenance and tasks around Obubu's premises.

They act as the main point of contact to the interns.

OBUBU'S ACTIVITIES

While Obubu is a relatively small company, we perform a broad range of activities that include, but are not limited to:

Tea Farming & Production

The majority of Obubu's teas are made by our president and lead farmer Akky-san, who has devoted his life to making delicious tea and spends most of his time in the fields. Interns and staff members help with planting, weeding, mulching, and harvesting during the busy harvest seasons from March–October.

Tea Sales

Unlike many tea farms in Japan, Obubu offers its tea directly to the consumer, with no middleman involved. Our tea is available for retail and wholesale, both domestically and internationally.

Tea Club

In order to build a connection between tea lovers and tea farmers, Obubu started a Tea Club that now has around 600 members. They receive packages of tea throughout the year during our peak seasons. The monthly box supports the local Japanese tea industry here in Wazuka. Members can attend subscriber events, receive discounts and after maintaining a yearlong membership, they can also become an honorary owner of a tea field.

Tea Tours

Having realised that tea is not only a commodity but also a culture, Obubu welcomes guests to visit our tea farms and taste our teas. Tea Tours are largely run by Interns but always hosted by a Staff member.

Outreach & Education

Obubu runs and contributes to a number of education and outreach programs, such as the International Internship Program, Japanese Tea Master Course,

Teatopia Festival, and the Global Japanese Tea Association, enabling people to learn more about Japanese tea and culture.

There are three main types of working days here at Obubu.

1) Tea Tour Days

The tea tours run Monday through Sunday from 11:00 AM – 3:00 PM and short tours run from 10:00 AM – 15:30 PM with interns starting at 9:00 AM to prepare for all tea tours and around 30 minutes at the end of each tour to clean up all the tea ware used. We offer a wide variety of tours, for the 4h tea tour, matcha tour and group tour interns get to be the presenter with an AM or staff member being the brewer, and for the 1h and 30min interns become both brewer and presenter.

2) Farming Days

Farming can consist of harvesting/weeding/general help in the fields or factory. The start times of this type of day can vary depending on the weather. During the summer months the start is early, sometimes 7:00 AM, to escape the heat of the day but lunch break will be much longer in that case. But in the Spring or Autumn you can expect a later start from 8:00 AM until 12:00 PM or even starting in the afternoon after lunch around 1:00 PM and working until 5:00 PM. A regular farming day is from 8:00 AM – 5:00 PM with 1h break for lunch and tea breaks during the morning and the afternoon.

3) Café Shift

Obubu offers a daily lunch for tea tour guests and sometimes walk-in customers. Interns scheduled for the café shift will assist in preparing and cooking this meal for guests. Washing up of the utensils and lunch trays will also be done afterwards.

Additional café responsibilities include roasting teas and preparing drinks for sale.

4) Inside Days

An inside day can vary from tea packing to office work to being able to work on personal projects. It is a day which, unsurprisingly from the name, is spent inside. It could also include working alongside a staff member for a specific

task, such as product photography with Kayo-San. But also includes the opportunity to pursue projects whilst at Obubu. These days typically start at 9:00 AM and finish at approximately 5:00 PM with a lunch break during the day.

Tuesday and Thursdays are longer days as we have intern meetings from 5-6pm on Tuesdays and Japanese Tea Basic (JTB) classes from 5-6pm on Thursdays.

Working day responsibilities are organized to ensure that all interns have as even and equal an opportunity as possible to experience each aspect of the tea business.

OBUBU'S EXPECTATIONS

Obubu's Internship Program aims to provide interns with the opportunity to learn about tea and Japanese culture through local activities.

Intern activities are largely self-directed with support and guidance from staff and assistant managers when needed. It is important that the interns work together on larger projects whilst also pursuing their own individual goals. If you have any specialist skills (such as web design, photography, film editing, translation etc.) discuss them with the staff members to find appropriate projects to put them to use. Obubu will do its best to offer support and suggestions for how you can use your skills effectively.

Please bear in mind that while most of an intern's duties are within the office, your assistance will be needed in the tea fields during harvesting season (see 'Seasonal Changes' section for details).

Internship

Most intern activities are project based. You may use Asana to manage your tasks and stay organized. If you are unable to finish a task before the end of your internship make sure you have passed it onto another intern. Keep in contact with prospective interns regularly and respond in a timely manner. Keep handbooks and all other information up-to-date.

Social Media

Manage social media channels being mainly Instagram and Youtube, and share with followers about Obubu's activities, events, new developments, etc.

Obubu's Website

Create engaging content and keep in touch with our followers through regular blogs posts and updates.

Tea Tours

An assistant manager or staff member will host the tea tour while Interns will present the tea tours and accompany our guests to the tea fields and to lunch. Be informative and friendly to help them enjoy their time here.

Events

Seasonal Tea Picking. Every year, Obubu organises Tea Picking & Rolling Events. These occur during the main tea harvesting season- (spring, summer and autumn).

The Chagenkyo Matsuri (Teatopia Festival) is a two-day festival that takes place in November. The itinerary includes tea ceremonies, performances, tea exhibitions and tea farm tours. The festival is held in our very own town of Wazuka!

Welcoming Guests

Obubu has many guests throughout the week. Interns should politely welcome guests, introduce themselves and serve tea. Interns may also give 1h or 30 min tours to walk-in guests.

Tea Farming

Key months for tea farming activities are March, May – July, September – October/November, during which you are expected to help in the tea fields. Activities can involve weeding, pruning, mulching, harvesting and other horticultural tasks. These activities take place in difficult terrain and often under high heat and humidity. Interns need to have enough stamina and physical capabilities to do this key part of their role.

SEASONAL CHANGES

In general Japan is a rainy and humid country, characterised by four distinct seasons:

Spring (March – May)

One of the most pleasant times to be in Japan, the weather is warm and rainfall is at its lowest. Spring is the season to see Japan's beautiful cherry blossoms.

Summer (June – August)

Summer begins in June with an intense rainy period, which leaves the surrounding fields a brilliant, vibrant green! In August temperatures can reach around 100°F/37°C with high levels of humidity. But it pays off once you see beautiful fireflies.

Autumn (September – November)

Autumn has a refreshing and enjoyable weather climate following the summer months. The foliage begins to turn beautiful colours during this time. Throughout summer and fall, typhoons are a regular occurrence.

Winter (December – February)

Winter is the driest time of year. December to February has very short days with the sun setting at 5pm and temperatures around 40°F/4°C. It rarely snows, but if you are lucky you might see snow covered tea fields..

ACCOMMODATIONS

Rent is all inclusive of:

- Electricity
- Internet

In kitchen/shared living spaces:

- Water
- Rice
- Condiments (E.g., soy sauce, oil, salt, sugar)
- Washing machine and detergent
- Home cleaning supplies
- Cutlery and crockery

In private bedroom:

- Bed linen, futon, pillow, tatami
- Storage space (E.g., cupboard)
- Small personal desk
- Air conditioning/heating

LAYOUT

Bedrooms

The Obubu House has 8 bedrooms of varying sizes, which are for assistant manager or intern use. Bedding is provided which consists of futons complete with pillows, sheets and duvets for the winter.

The Hojicha house has 6 bedrooms, 5 upstairs and one downstairs.

Kyobancha house has 6 bedrooms

Kitchen

Shared kitchens are complete with a stove, fridge, microwave, rice cooker, toaster and washing machine in Obubu house and Houjicha house and Kyobancha house. Interns will be allocated a cupboard and space in the shared fridge/freezer. Other than rice and condiments, food is not provided by Obubu.

Bathroom

A bathroom with a western style toilet is available on both the lower and upper floors of each house. A shower room and bathtub is situated on the first floor of the Obubu house and Kyobancha house and on the first and second floor of the houjicha house.

Lounge Area

In the Obubu house, the lounge area consists of tatami flooring, a low table, a table and a piano. This is where interns often spend their time after office hours. Each of the houses' communal spaces can be used as such. Guests and visitors are sometimes invited to this area, so it needs to be kept neat and clean.

Office and tea rooms

Staff members, assistant managers and interns share the office space. Interns can use the shared space as much as they want during office hours and also for their own work outside of working hours. This is also the place where we hold tea tours and welcome guests, therefore professional behaviour is expected.

WAZUKA GUIDE

Most places in Wazuka are within walking distance. There are also two bicycles that can be used by the interns. We have created our very own map of the local area highlighting all of the main destinations that you may wish to visit while here.



Nakatsuji

Opening hours: Mon-Sat until 7pm

The grocery store is 12 min walk from the Obubu House. Stocked with fruit and vegetables, bread, milk, fish and meat you will be able to find most of your food items here. We also often drive to a bigger supermarket about 20 min away.

Post Office

Opening hours: Mon-Fri 9am-5pm

22 min walk from Obubu House. Post office ATM accepts most foreign cards and is located at the entrance of the building.

Miyakou

Opening hours: Mon-Sat 7:30am-7pm, Sun 10am-6pm

25 min from Obubu House, Miyakou is a home goods store. This is a great place to stock up on toiletries, laundry detergent and snacks.

Lawson

Opening hours: 6am-11pm every day

a 30 min walk from Obubu House, Lawson is a convenience store attached to the gas station. There is also a seating area where you can sit down to enjoy your bento or drink.

Tanpopo

Opening hours: tba

Tanpopo is an Okonomiyaki restaurant, for when you feel like going out, it's a 10-15 min walk from Obubu.

CODE OF CONDUCT

Obubu's Head Office serves as both the office and living environment for the company and its interns. As such, proper behaviour and conduct is essential and expected for day-to-day operations.

Working hours and days vary but are typically for 5 days between Monday to Sunday with side events occasionally scheduled on the weekends. Interns are to prepare for the possibility of attending these events and will be expected to do so if asked by Obubu.

As you may be aware, Japanese culture is classified as "High Context" and is riddled with formalities. It is not expected that you know how to act in every formal situation, however strive to keep a formal figure and appearance, follow the staff and AMs' lead and directions, and keep an open mind and watchful eye. Your actions reflect on Obubu and it is therefore part of your job as an intern to maintain and increase Obubu's reputation as a leading Japanese tea company. Failure to adhere to instructions, harming Obubu's reputation, or causing disturbances during events (both public and private) will result in disciplinary actions or expulsion from the internship program.

The Obubu Internship Program does not just focus on tea, but also intercultural exchange and social interactions. Obubu encourages its interns to engage in cross-cultural understanding and for the interns to learn from one another.

Any disputes are to be first settled between the conflicting parties if possible. If the parties are unable to resolve their dispute, it is to be discussed with an assistant manager or Hiro-san, and settled through a democratic process. In the extreme event that an intern is found to be disruptive to Obubu, the staff or fellow interns, the individual will be asked to leave Obubu.

Actions such as theft, bigotry, fighting, intentional destruction of property, insulting fellow staff and employees, or consistent disruptive behaviour are forbidden and bear the consequence of expulsion from the internship program. The final decision rests with Hirozaku Matsumoto and Akihiro Kita, the co-founder and business operation lead, and President of the company, respectively.

WHAT TO PACK FOR OBUBU

Are you working on your packing checklist for your stay at Obubu Tea farms? We offer this guideline to plan what to bring for your around 85 day stay in Wazuka.

Required items:

- ☐ Personal laptop
- ☐ Farming clothing

Working in the tea fields is fun and can get a bit messy. We suggest you pack old clothing and items you don't mind getting dirty.

- ☐ Jeans or leggings
- ☐ T-shirts
- ☐ Hiking boots or safety shoes: make sure (1) you don't mind getting them muddy, (2) water resistant, and (3) comfortable. If you're buying new shoes, break them in before coming here.
- ☐ Sun hat (especially during hotter months)
- ☐ Rain jacket or ponchos
- ☐ Rain boots
- ☐ Rain pants
- ☐ Work gloves
- ☐ Insect repellent

We also suggest to pack the following:

- ☐ House slippers: Japanese households often wear slippers indoors and remove shoes at the front
- ☐ Body & face towels
- ☐ Hygiene products such as shampoo, bodywash, etc. (none are provided, but can be purchased at local stores)
- ☐ Backpack
- ☐ Water bottle
- ☐ Tools you may need to develop for your personal project (camera, tripod, etc)

Fun to bring / do

Obubu is a place to share tea and where many cultures converge. Therefore, it will be great for you to share a little about your culture. These are some things that Interns have done in the past:

- Show games people play at home
- Show traditional clothes from their countries
- Show the tea culture at home
- Show local tea from home
- Show sweets / typical snacks from home
- Show local spices

Clothing by season

Winter

The key to surviving winter is to layer up! A good rule of thumb – base layer (thermal) + shirt/pants + Puffy jacket + outer shell (if raining). Often, it will be cold outside but most places in Japan will have indoor heating. Plan to remove and put on your layers easily.

- Puffy jacket
- Thermals (long sleeves, leggings)
- Sweatshirts, flannel jackets or similar since rural housing doesn't have central heating)
- Wool socks
- Beanies, scarves, gloves

Spring

Because Wazuka is in the mountains, the weather will be nice and moderate during the day but chilly at night. Be prepared to go from hot to wearing a light/medium jacket during the evenings.

- Light jackets
- Rain jacket

Summer

The summers in Japan are hot and humid with a rainy period (June). It is important to be prepared for the heat but protect yourself from heavy rains (typhoon season).

- Bug spray
- Sun hat
- Long sleeves to shield from the sun
- Rain jacket
- Sunscreen
- Sweat towel or bandana to wipe away sweat in the field.

Packing Notes from Previous Interns & Assistant Managers

- In general, many household necessities are easier and cheaper to purchase after arriving in Japan
- Travel light — most essentials can be found locally
- Bring a few personal items that help you feel at home
- Bring any personal medications or medical supplies you regularly use

Recommended Items

- Electrical plug adapter
- Comfortable bath towel
- Easy on/off shoes (e.g. Crocs, Birkenstocks, sandals)
- Sturdy waterproof shoes or boots
- Good rain pants for farm work
- Comfortable work clothes

For farm gear specifically, many items are more affordable to purchase in Japan.

If you plan to bring appliances such as a hairdryer, please make sure they are compatible with Japan's **100–110V** electrical system.

SAFETY PRECAUTIONS

We want to learn as much as possible but safety takes priority. Please be careful!

Farming

Farming is an integral part of the tea production process and the internship.

- The tea fields may be really steep so please watch your footing. Hiking boots or other proper footwear will go a long way for preventing slips and falls.
- Please take care when operating the harvest/trimming machines. Follow Akky-san's lead and pay attention to your footing.
- [SUMMER] The warmer weather in Summer brings ticks. If you are farming, please check your body for any unusual hitchhikers. Obubu has a tick removal kit, but proper insect repellent will help prevent tick bites. Link to useful information about tick management from US CDC: <https://www.cdc.gov/ticks/index.html>.
- Other general wildlife to be aware of: Hornet's nests, snakes.

Factory

Our Sencha factory has many different machines with many moving parts.

- Be aware of which machines are currently in use and how they are used. A lot of this information will be learned as part of the tea tours but don't hesitate to ask questions about how any of the machines work.
- If you are on tea processing, make sure to sweep around the machines periodically. Loose tea/dust will fall onto the factory floor and sweeping will prevent some slips and falls.
- Wear tight fitting clothing, tie up hair, roll up sleeves, and make sure to wear factory crocs. Clothing/hair can easily be caught in the moving parts of the machines. Having the proper attire goes a long way in preventing accidents.

Intern House

Some basic precautions to take in the Intern house:

- Please make sure to turn off the gas stove and oven after each use.

- The water faucets are slightly different in Japan and even between the intern house and tea room. Please make sure the water isn't left running after use.
- Please turn off the water to the washing machine after use to prevent kitchen flooding in the event of a burst pipe.
- Please refill water boilers after use so that they don't continue to boil dry, causing a fire hazard.

Natural disasters

Earthquake response – Drop, Cover, Hold on!

In MOST situations, you will reduce your chance of injury if you:



DROP where you are, onto your hands and knees. This position protects you from being knocked down and also allows you to stay low and crawl to shelter if nearby.



COVER your head and neck with one arm and hand

- If a sturdy table or desk is nearby, crawl underneath it for shelter
- If no shelter is nearby, crawl next to an interior wall (away from windows)
- Stay on your knees; bend over to protect vital organs



HOLD ON until shaking stops

- Under shelter: hold on to it with one hand; be ready to move with your shelter if it shifts
- No shelter: hold on to your head and neck with both arms and hands.

Additional information:

- <https://www.earthquakecountry.org/step5/>
- https://www.fema.gov/media-library-data/1527865427503-bbf6d7e61340e203c4607677cb83a69d/Earthquake_May2018.pdf

Monsoon/Landslides

The rainy season (Tsuyu) in Wazuka is typically from June to July.

- Avoid dangerous situations by planning ahead and looking at the weather forecast. Don't go out if heavy/prolonged downpour is expected.
- Do not attempt to cross flowing streams.
- Roadbeds may be washed out under floodwaters. Never drive through flooded roadways.
- Be especially cautious at night. Flood dangers are much more difficult to see in the dark.
- When in doubt, wait it out, or find a safer route.

Landslides may occur during heavy rainfall. Areas that are generally prone to landslide hazards:

- On existing old landslides.
- On or at the base of slopes.
- In or at the base of minor drainage hollows.
- At the base or top of an old fill slope.
- At the base or top of a steep cut slope.

Additional information:

- <https://www.monsoonsafety.org/safety-prep/>
- https://www.usgs.gov/natural-hazards/landslide-hazards/science/landslide-preparedness?qt-science_center_objects=0#qt-science_center_objects

Incoming Interns FAQ

When should I book my flight in/out of Japan?

Please plan to arrive at Obubu **the day before your internship start date**, between **10:00 AM – 5:00 PM**, during working hours so that someone can assist with your check-in.

For example:

- If your internship starts on **9 March**, please aim to arrive at Obubu on **8 March** between **10:00 AM – 5:00 PM**.

When booking your flights, we recommend working backwards from these timings to estimate the best arrival airport and transport schedule for your journey.

On the final day of the internship, there will be a **graduation night** for interns. Your presence at this event is required. You are welcome to stay one additional night after this event, and it is recommended to check out the following day.

Please also note that many foreign visitors entering Japan on a tourist visa are limited to a **90-day stay**. As the internship itself is approximately **85 days**, this is generally fine, but please keep this in mind if you plan to arrive early or travel in Japan after the internship.

What is the best way to get to Obubu Tea Farms / When should I arrive?

It is ideal to arrive and check in **the day before your internship begins**, between **10:00 AM – 5:00 PM**.

There are three main ways to reach Obubu:

1) Obubu Kyoto Shuttle Bus

- Departs from Kyoto Station at **8:30 AM**
- Arrives at Obubu at approximately **10:00 AM**
- Booking and payment can be made through our website
- This bus doesn't run in the low tourist season (mid June to the end of September)

2) Obubu Kizu Shuttle Bus

- Departs from Kizu Station at **10:30 AM**
- Arrives at Obubu at approximately **11:00 AM**
- Booking and payment can be made through our website

3) Public Transport

You may also travel via trains and local buses using directions from Google Maps.

Please note:

- You will usually need to arrive at **Kamo Station** to transfer to **Bus 65**
- This bus only runs **once per hour**
- The final bus of the day departs at approximately **8:40 PM**

Please plan your travel carefully if using public transport.

Do I need a Japanese phone number / mobile data / eSIM?

A Japanese phone number is not necessary for the internship. An eSIM or mobile data plan is usually sufficient for daily use and travel.

A Japanese number may only be helpful if you plan to complete additional administrative procedures in Japan outside of the internship.

Wi-Fi is available throughout the farm and accommodation areas.

How will interns communicate?

We primarily use **Discord** for intern communications and announcements.

You will receive a Discord invitation link closer to your internship start date. Until then, please feel free to contact us by email with any questions.