

Ueshima Coffee Company House Blend Ground Coffee: The Everyday Cup

From the teas.co.uk wiki

Ueshima Coffee Company House Blend Ground Coffee: The Everyday Cup, in summary: Ueshima's everyday coffee, ground for cafetière and filter. Roast strength 4, caramel and dark chocolate notes, gentle acidity and nothing pushed forward; brew it at about 94 degrees and 60g per litre.

Last reviewed by the teas.co.uk team in September 2026.

Every roaster keeps one bag meant for ordinary mornings rather than for showing off, and that bag says more about the company than any special edition. For Ueshima, the Japanese coffee business that began in Kobe in 1933 and reached the UK in 2021, the answer is balance rather than punch.

The middle of the Ueshima range

Ueshima launched in the UK with three blends, and House Blend sits between the other two. The brand marks it roast strength 4, one step below Fuji Mountain at 5, and describes caramel, granola and dark [chocolate](#) with a gentle acidity. Fuji Mountain leans darker, towards cocoa, roasted nuts and brown sugar, while Tokyo Roast is the brightest of the three, with citrus and milk chocolate.

In the cup that makes House Blend the easy all-day choice: medium in body, clean rather than heavy, bitterness kept low and no single note elbowing the others aside. It will not win over anyone hunting for a big personality, and it is not trying to. It suits toast, a working morning and a third cup that does not tire you, which is exactly the brief for a house coffee.

Ground, and what that means for the bag

This is the pre-ground version, cut for the brewers most kitchens already own: a cafetière, a filter machine, a pour-over cone, a stovetop pot or an AeroPress. Espresso is the exception, since an espresso machine needs a much finer grind than this. For an espresso machine, the same blend comes as Ueshima House Blend Coffee Beans, which you grind fine yourself.

Once coffee is ground its aroma starts to leave, so the convenience of a ready-ground bag comes with a shorter life. A 200g pack lasts one household about two weeks, and that is roughly how long a ground coffee keeps its lift, so buy it to finish rather than to stockpile. Fold the top down tightly or tip it into an airtight tin, and keep it away from the heat of the hob.

Dose, water and a biscuit

Use around 60g per litre, which comes to 30g for a two-cup cafetière; if there are no scales to hand, a level tablespoon holds roughly 7g. Weigh it properly once and after that you can judge the scoop by eye. Leave the kettle for half a minute after it clicks so the water drops to around 94 degrees, because a rolling boil drags bitterness out of a balanced roast before the sweetness has arrived.

With balance as its strength, House Blend is easy company for food. Caramel and dark chocolate in the cup sit well beside a chocolate chip cookie or a dark chocolate florentine, and a buttery, crunchy biscuit brings out the sweeter side. Sharp citrus bakes are better kept for Tokyo Roast. Taken with milk it stays pleasant, though Fuji Mountain holds up to milk with more conviction.

The packs we stock

- [Ueshima Coffee Company House Blend Ground Coffee, 200g](#) (barcode 5011667887069)

What to eat with it

- [Thomas Fudge's 6 Dark Chocolate Florentines](#): Their dark chocolate meets the blend's own dark chocolate note head on.
- [Lu Le Petit Cookie with Chunky Rich Chocolate Chips, 184g](#): A chunky chocolate chip cookie for the mid-morning cup, sweet enough to bring out the caramel.
- [Border Butterscotch Crunch Organic Biscuits, 135g](#): Its butterscotch sweetness sits naturally beside a coffee described in terms of caramel.

Elsewhere in the Ueshima range

- [Ueshima Fuji Mountain Coffee Beans, 200g](#)
- [Ueshima Fuji Mountain Ground Coffee, 200g](#)
- [Ueshima House Blend Coffee Beans, 200g](#)
- [Ueshima Tokyo Roast Ground Coffee, 200g](#)

The full range is on the [Ueshima brand page](#).

FAQ

What does house blend mean on a coffee? It is the roaster's everyday coffee, meant to suit everyone in the house rather than just the enthusiast, and judged on balance and consistency.

Can I use this ground coffee in an espresso machine? Not well. It is ground for cafetière and filter; for espresso, buy Ueshima House Blend Coffee Beans and grind them fine.

How strong is Ueshima House Blend? Ueshima marks it roast strength 4. Fuji Mountain, the darkest of the three blends, is marked 5.

Which Ueshima blend should I choose? House Blend for an easy all-day cup, Fuji Mountain, the darkest, if you take milk, and Tokyo Roast, the brightest, if you drink it black.

How much coffee goes in a cafetière? About 30g for a two-cup cafetière, or 60g per litre, with the water left to settle for half a minute off the boil.

Curator's note: This is the bag I would hand to someone who just wants a good cup every morning without a lecture. Brew it with care and it never demands attention, which is the highest praise a house blend can get. Lee, teas.co.uk, Tunbridge Wells.

In short: Ueshima Coffee Company House Blend Ground Coffee: The Everyday Cup

Field	Detail
Brand	Ueshima
Packs we stock	200g
Category	Ground Coffee
Caffeine	caffeinated
Roast strength	4 on Ueshima's own scale
Brew with	Cafetière, filter or pour-over
Best with	Toast, chocolate cookies, a working morning

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