

Ueshima Fuji Mountain Coffee Beans: A Grinder's Guide

From the teas.co.uk wiki

Ueshima Fuji Mountain Coffee Beans: A Grinder's Guide, in summary: The darkest of Ueshima's three blends, marked roast strength 5, with cocoa, roasted nuts and brown sugar. These are whole beans, so a grinder comes first: coarse for a cafetière, medium for pour-over, fine for espresso.

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

Buying whole beans is a bet that grinding at the moment of brewing matters more than anything else you can change, and with Fuji Mountain that bet pays off. The blend's aroma stays locked inside the bean until the grinder opens it, so the minutes between grinding and brewing decide how much of it reaches the cup.

Where Fuji Mountain sits in the range

Ueshima brought three blends to the UK in 2021, and Fuji Mountain is the darkest of them, marked 5 on the brand's own roast strength scale against 4 for House Blend. Its tasting notes are cocoa, roasted nuts and brown sugar, where House Blend leans to caramel and Tokyo Roast to citrus and milk [chocolate](#). It is dark enough to keep its shape under milk, which makes it the Ueshima to pick for a flat white or a milky mug.

Choosing the beans over the ground pack of the same blend comes down to how long the aroma lasts. Whole beans keep it far longer before they go flat, so less coffee ends up stale at the back of the cupboard, and every brew starts from grounds that are minutes old rather than days. Ueshima builds for a smooth cup, low in acidity, that you can drink more than once without tiring of it, and fresh grinding is what lets that smoothness arrive intact.

Setting the grinder

Match the grind to the brewer. For a cafetière, go coarse, about the size of coarse sea salt, so the grounds steep without turning the cup muddy. For pour-over or a filter machine, aim for something close to table salt; Ueshima itself suggests a V60 cone for this blend. For espresso, grind fine and expect to adjust over the first few shots before the flow looks right.

Grind only what the next brew needs. Roasting builds hundreds of aromatic compounds and holds them inside the bean alongside a little trapped carbon dioxide; grinding lets them all go at once, which is why a freshly filled grinder smells better than yesterday's grounds ever will. Use scales rather than a spoon, since too much coffee shows up as bitterness and too little as a thin, hollow cup.

Water, milk and something to eat

Take the kettle off and give it about thirty seconds, which brings the water near 94 degrees. A rolling boil poured straight onto fresh grounds scorches their surface and brings bitterness forward before the cocoa and brown sugar have had a chance to show. Get the temperature right and the cup comes out sweet, smooth and easy to go back to.

Because it is the darkest of the three, Fuji Mountain is the Ueshima for milk: a flat white, a cafetière with a splash, or a big weekend mug. Oaty, chocolate-coated [biscuits](#) suit it well, since the oats pick up the roasted note and the chocolate meets the cocoa, while a caramelised biscuit draws out the brown sugar. Taken black, a plain oat biscuit keeps things simple.

The packs we stock

- [Ueshima Fuji Mountain Coffee Beans, 200g](#) (barcode 5011667887106)

What to eat with it

- [McVitie's Hobnobs Milk Chocolate Biscuits, 262g](#): Oats and milk chocolate lean into the blend's roasted, cocoa side, especially beside a milky cup.
- [Lotus Biscoff Caramelised Biscuits, 250g](#): A caramelised biscuit picks up the brown sugar note in the coffee.
- [McVitie's Original Hobnobs Biscuits - The Oaty One, 255g](#): The plain oat version, without the chocolate, for anyone taking the coffee black.

Elsewhere in the Ueshima range

- [Ueshima Coffee Company House Blend Ground Coffee, 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

Will I need a grinder for Fuji Mountain beans? Yes. They are whole beans; without a grinder, choose Ueshima Fuji Mountain Ground Coffee, the same blend already ground.

What grind size should I use for Fuji Mountain? Go coarse for a cafetière, about the texture of sea salt; use a medium grind close to table salt for pour-over or filter; and grind fine for espresso.

Why does the grinder smell better than the cup? Grinding releases the aroma held inside the bean all at once, and much of what you smell at that moment is already escaping. Brewing straight away puts more of it into the water.

Is Fuji Mountain good with milk? It is the best of the three Ueshima blends for milk, because its darker roast keeps its shape in a milky cup.

What water temperature suits it? About 94 degrees, which is a kettle left for roughly half a minute after it clicks.

Curator's note: Grind it just before you brew, weigh it, and give the kettle half a minute to settle. Do those three small things and this bag repays you every single morning. Lee, teas.co.uk, Tunbridge Wells.

In short: Ueshima Fuji Mountain Coffee Beans: A Grinder's Guide

Field	Detail
Brand	Ueshima
Packs we stock	200g
Category	Coffee Beans
Caffeine	caffeinated
Roast strength	5, the darkest Ueshima we stock
Grinder	Needed
Best with	Milk, or oatly chocolate biscuits

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