Ueshima Fuji Mountain Ground Coffee: No Grinder Needed

From the teas.co.uk wiki

Ueshima Fuji Mountain Ground Coffee: No Grinder Needed, in summary: The Fuji Mountain blend, already ground for cafetière and filter. Ueshima's darkest, with cocoa, roasted nuts and brown sugar; finish a pack within about two weeks and dose slightly heavier as it ages.

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

Plenty of households will never own a burr grinder, and good coffee should not depend on one. This pack is the Fuji Mountain blend cut ready for the brewers people actually use, and the only real cost is that its aroma has been on the move since the day it was ground.

A mountain on the pack, not in the coffee

Fuji Mountain is what Ueshima calls this blend, and it tells you nothing about where the beans grew. Japan produces almost no coffee of its own. Ueshima, the coffee brand of UCC, which began in Kobe in 1933, buys, blends and roasts, so the growing countries are whatever the current pack lists. A Japanese name on the front marks where the blending decisions were made, not where the cherries were picked.

What the name does signal is the house style. Ueshima builds for a smooth, low-acid cup you can drink more than once, and Fuji Mountain is the darkest of its three blends, marked 5 on the brand's roast strength scale. Its notes are cocoa, roasted nuts and brown sugar, which makes it the most natural Ueshima for milk, while Tokyo Roast is the brighter one to drink black and House Blend sits between them.

Ground for cafetière and filter

The grind suits a cafetière, a filter machine, a pour-over cone, an AeroPress or a stovetop pot. It is too coarse for an espresso machine, which would push water through too fast and pour a sour, thin shot; for espresso, buy Ueshima Fuji Mountain Coffee Beans and grind them fine yourself. As a starting point, try roughly 30g for a two-cup cafetière, which scales up to 60g for a full litre.

Water matters more here than it does with beans, since you cannot change the grind and temperature becomes your main control. Let the kettle rest for about thirty seconds after boiling, which brings it near 94 degrees, and do not leave the brew sitting once it is ready. A cafetière plunged at four minutes and poured

out straight away gives the cleanest, sweetest version of this blend.

Keeping a ground pack lively

Ground coffee goes flat sooner than beans because grinding exposes every surface at once. Even a valved pack only slows this down, which is why the smell on opening day is so much brighter than a fortnight later. Buy the 200g size you will get through in about two weeks, press the air out, close it tightly and keep it somewhere cool and dark, away from the hob and the kettle.

Towards the end of a pack, add a little more coffee instead of stretching the brew time, because extra minutes bring bitterness rather than fragrance. In a milky cup this is a coffee for a plain or chocolate digestive: the malty sweetness and the cocoa sit right alongside the blend's darker, roasted notes, and a butterscotch biscuit brings out the brown sugar.

The packs we stock

- Ueshima Fuji Mountain Ground Coffee, 200g (barcode 5011667887076)

What to eat with it

- McVitie's Digestives Dark Chocolate Biscuits, 433g: Bitter chocolate meets the blend's cocoa note, and the big pack suits a household cafetière.
- McVitie's Milk Chocolate Digestives Biscuits, 266g: A softer, sweeter match for a milky mug of Fuji Mountain.
- Border Butterscotch Crunch Organic Biscuits, 135g: Butterscotch sweetness and crunch pick up the brown sugar in the cup.

Elsewhere in the Ueshima range

- Ueshima Coffee Company House Blend Ground Coffee, 200g
- Ueshima Fuji Mountain Coffee Beans, 200g
- Ueshima House Blend Coffee Beans, 200g
- Ueshima Tokyo Roast Ground Coffee, 200g

The full range is on the Ueshima brand page.

FAQ

Is Fuji Mountain coffee from Japan? Not in the sense of being grown there. It is a blend name from a Japanese roaster; very little coffee is grown in Japan, and the countries the beans come from are printed on the pack.

Is it the same coffee as Ueshima Fuji Mountain Coffee Beans? Yes, the same blend. The beans hold their aroma for longer; the ground pack saves you owning a grinder.

Can I use it in an espresso machine? Not well. It is ground for cafetière and filter, and an espresso machine will run through it too quickly, giving a sour, thin shot.

How long does an opened pack stay fresh? It is at its best over about two weeks. Keep it sealed, cool and dark, and dose a little heavier towards the end.

Curator's note: Nobody should feel they are cheating by buying ground. Rest the kettle, plunge on time and pour it all out, and this makes a proper cup that happily takes milk. Lee, teas.co.uk, Tunbridge Wells.

In short: Ueshima Fuji Mountain Ground Coffee: No Grinder Needed

Field	Detail
Brand	Ueshima
Packs we stock	200g
Category	Ground Coffee
Caffeine	caffeinated
Brew with	Cafetière, filter, pour-over or stovetop
Espresso	No, buy the beans instead
Finish within	About two weeks of opening

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