

Ueshima Tokyo Roast Ground Coffee: What the Name Means

From the Teas.co.uk wiki

Ueshima Tokyo Roast Ground Coffee: What the Name Means, in summary: A roaster's own name for its brightest blend, not a place the beans grew. Expect citrus and milk chocolate in a clean, smooth cup, ground for cafetière and filter, and drink it black to hear it properly.

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

Tokyo grows no coffee, so the name on this pack describes a style, not a source. Ueshima uses it for the brightest of its three blends, the one built to be drunk black.

City names on coffee, old and new

Coffee has attached city names to roasts for well over a century, and the old ones describe darkness rather than geography: a City roast sits on the lighter side, while French and Italian roasts are taken much darker. Tokyo Roast belongs to a newer habit, where a roaster gives its own house profile a name. It sits outside that old scale altogether, so the name alone cannot tell you how dark the beans are.

So treat the name as a label rather than a rating, and a big-city name is no sign that it is stronger than House Blend. What Ueshima does say is that Tokyo Roast is smooth and bright, with citrus and milk [chocolate](#) notes. Of the three blends the brand launched in the UK in 2021, alongside House Blend and Fuji Mountain, it is the brightest.

A roast that stops in the middle

Most coffee on British shelves is roasted dark, and Tokyo Roast deliberately is not. Stopping the roast earlier leaves some of the bean's natural acidity standing next to its sweetness, which gives a neat, clean cup with no heaviness. Whether that reads as a strength or a shortfall depends on what you grew up drinking: some will call it underpowered, while anyone who finds dark roasts harsh may well be relieved.

That is why it is the Ueshima to take black. Milk smooths away exactly the citrus lift that makes this blend distinct, and Fuji Mountain, the darkest of the three at roast strength 5, is the better choice for a milky cup. If

the brighter style appeals but you want something steadier for every day, House Blend sits between them at strength 4.

Brewing the ground pack

Use it in a cafetière, a pour-over cone or a filter machine; a moka pot will cope. An espresso machine is the wrong tool: it needs a much finer grind, and with this one the water races through and the shot comes out sour. Start at 10g for every 200ml, and let the kettle sit for thirty seconds after boiling so the water lands near 94 degrees rather than scalding the grounds.

In a cafetière, four minutes gives the fullest version; a paper filter gives a lighter, brighter one. Aroma is the first thing a ground pack loses, so a coffee that has gone quiet has usually just lost its top notes; buy a pack you will finish while it still smells fresh, and keep it sealed. With food, bitter dark chocolate and warm ginger both play well against the citrus edge.

The packs we stock

- [Ueshima Tokyo Roast Ground Coffee, 200g](#)

What to eat with it

- [Thomas Fudge's 6 Dark Chocolate Florentines](#): Dark chocolate against a bright, black cup is a classic contrast.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Ginger warmth and bitter chocolate play off the blend's citrus edge.
- [Lu Le Petit Cookie with Chunky Rich Chocolate Chips, 184g](#): The milk chocolate note in the coffee finds an easy partner in a chunky chocolate chip cookie.

Elsewhere in the Ueshima range

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

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

FAQ

Does Tokyo Roast mean the coffee is from Japan? No. Tokyo grows no coffee; it is a Japanese roaster's name for a style of blend, and the bean origins are on the pack.

How dark is Tokyo Roast? The name is not a darkness rating. Ueshima describes it as smooth and bright, and in the cup it reads as a middle roast rather than a dark one.

Will it work in an espresso machine? Not well. It is ground for filter and cafetière, so an espresso machine runs through it and pours a sour shot; choose beans for espresso.

Should I drink Tokyo Roast with milk? It is at its best black, where the citrus shows; for milk, Fuji Mountain is the better Ueshima.

How much coffee should I use? Around 10g per 200ml, using water that has stood off the boil for half a minute.

Curator's note: Pour it black and let it cool for a minute before you judge it. It is the gentlest way into Japanese-style coffee, and the one I would give anyone who insists coffee is always bitter. Lee, Teas.co.uk, Tunbridge Wells.

In short: Ueshima Tokyo Roast Ground Coffee: What the Name Means

Field	Detail
Brand	Ueshima
Packs we stock	200g
Category	Ground Coffee
Caffeine	caffeinated
Best served	Black
Brew with	Cafetière, pour-over or filter
Not for	Espresso machines

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