

APSEV2026

ASIA PACIFIC SOCIETIES FOR EXTRACELLULAR VESICLES

JAPANESE SOCIETY FOR EXTRACELLULAR VESICLES

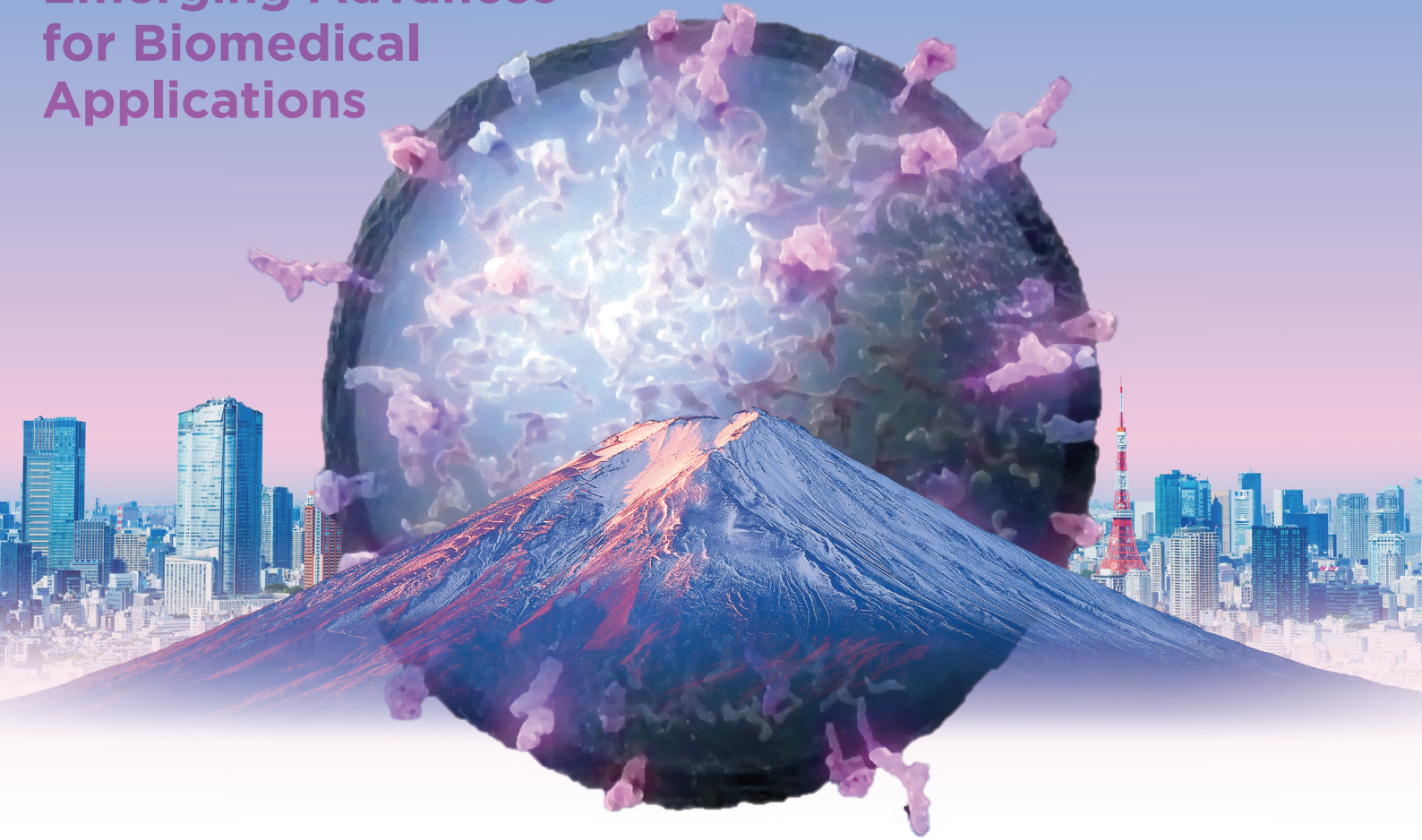
TOKYO

JSEV2026

The 13th Annual meeting

Beyond Exosome:

Emerging Advances
for Biomedical
Applications



Oct 22-23, 2026

JP TOWER Hall & Conference Tokyo, Japan

CONFERENCE GUIDE

APSEV2026

ASIA PACIFIC SOCIETIES FOR EXTRACELLULAR VESICLES

TOKYO



JAPANESE SOCIETY FOR EXTRACELLULAR VESICLES

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The 13th Annual meeting

WELCOME TO JAPAN

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MESSAGE FROM THE APSEV2026 / JSEV 2026 CONGRESS PRESIDENT



Takahiro Ochiya

President, Japanese Society for Extracellular Vesicles
Distinguished Professor, Tokyo Medical University

Welcome to APSEV 2026 & JSEV 2026

It is my great pleasure to welcome you to APSEV 2026, held jointly with the 13th Annual Meeting of the Japanese Society for Extracellular Vesicles (JSEV 2026), taking place from October 22 to 23, 2026, at JP Tower Hall & Conference in Tokyo.

This joint meeting will bring together leading researchers from across the Asia-Pacific region to share the latest advances in extracellular vesicle (EV) research. Under the theme “Beyond Exosome,” the program highlights the vast potential of EVs, from fundamental biology to clinical applications, while also addressing current challenges in the field.

Since its establishment in 2014, JSEV has actively promoted EV research in close collaboration with international communities, including ISEV. Through interdisciplinary exchange and collaboration, we continue to advance innovation and foster the practical application of EV research.

This handbook has been prepared to support your participation, providing information on invited speakers, accommodation, transportation, and local attractions, as well as practical guidance on visas and weather in Japan.

I hope that this meeting will be both scientifically rewarding and an opportunity to build meaningful international connections. I also hope you will enjoy your stay in Tokyo.

I look forward to welcoming you in person.

Special Lecture Speakers APSEV2026



Prof. Joachim Kohn

Rutgers University - New Jersey - USA



Prof. Giuseppe Pezzotti

Kansai Medical University



Prof. Kovit Pattanapanyasat

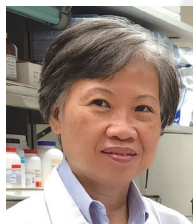
Faculty of Medicine Siriraj Hospital, Mahidol University,
Bangkok, Thailand

Plenary Speakers APSEV2026



Prof. Yong Song Gho

POSTECH, Republic of Korea



Dr. Sai Kiang Lim

Paracrine Therapeutics



Prof. Tang-Long Shen

National Taiwan University



Prof. David Greening

Baker Heart and Diabetes Institute, Australia

Hotel Information

The following hotels are provided for reference purposes only and are not official conference hotels.

● Four Seasons Hotel Tokyo at Marunouchi

Address : 1-11-1 Pacific Century Place, Marunouchi, Chiyoda-ku, Tokyo 100-6277, Japan

Access : 3min walk to venue

Website : <https://www.fourseasons.com/tokyo/>

● THE PENINSULA TOKYO

Address : 1-8-1 Yurakucho, Chiyoda-ku, Tokyo 100-0006, Japan

Access : 6min walk to venue

Website : <https://www.peninsula.com/en/tokyo/5-star-luxury-hotel-ginza>

● Courtyard by Marriott Tokyo Station

Address : 2-1-3 Kyobashi, Chuo-ku, Tokyo 104-0031, Japan

Access : 4min walk to venue

Website : <https://www.cytokyo.com/redirect/multilingual/eng.html>

● lyf Ginza Tokyo

Address : 2-5-4 Kyobashi, Chuo-ku, Tokyo 104-0031, Japan

Access : 6min walk to venue

Website : <https://www.discoverasr.com/en/lyf/japan/lyf-ginza-tokyo>

● IMPERIAL HOTEL, TOKYO

Address : 1-1-1 Uchisaiwaicho, Chiyoda-ku, Tokyo 100-8558, Japan

Access : 12min walk to venue

Website : <https://www.imperialhotel.co.jp/en/tokyo>

● karaksa hotel colors Tokyo Yaesu

Address : 3-5-13 Nihonbashi, Chuo-ku, Tokyo 103-0027, Japan

Access : 5min walk to venue

Website : <https://karaksahotels.com/en/tokyoyaesu/>

● HOTEL RYUMEIKAN TOKYO

Address : 1-3-22 Yaesu, Chuo-ku, Tokyo 103-0028, Japan

Access : 3min walk to venue

Website : <https://www.ryumeikan-tokyo.jp/english/>

● Mitsui Garden Hotel Kyobashi

Address : 1-3-6 Kyobashi, Chuo-ku, Tokyo 104-0031, Japan

Access : 6min walk to venue

Website : <https://www.gardenhotels.co.jp/kyobashi/eng/>

Hotel Information

The following hotels are provided for reference purposes only and are not official conference hotels.

● Keio Presso Inn Tokyo Station Yaesu

Address : 1-4-1 Kyobashi, Chuo-ku, Tokyo 104-0031, Japan

Access : 5min walk to venue

Website : <https://www.presso-inn.com/yaesu/>

● Hotel Intergate Tokyo Kyobashi

Address : 3-7-8 Kyobashi, Chuo-ku, Tokyo 104-0031, Japan

Access : 7min walk to venue

Website : <https://www.intergatehotels.jp/tokyo-kyobashi/en/>

● Sotetsu Fresa Inn Kanda-Otemachi

Address : 2-8-4 Uchikanda, Chiyoda-ku, Tokyo 101-0047, Japan

Access : 12min walk to venue

Website : <https://sotetsu-hotels.com/fresa-inn/kanda-otemachi/>

● VIA INN HIGASHI-GINZA

Address : 2-15-13 Tsukiji, Chuo-ku, Tokyo 104-0045, Japan

Access : 15min walk to venue

Website : <https://www.viainn.com/en/higashiginza/>

Official Booking Agent

Public Sector Sales Office

KINTETSU INTERNATIONAL

Address : 1-13 Kandaizumi-cho, 13th Floor Chiyoda-ku, Tokyo 101-0024, Japan

Website : <https://www.japantraveleronline.com/af/9438Q/hotel-list/G1120601/>

E-mail : ecc5-09@or.knt.co.jp

How to Get to the Venue

By Train

- JR Tokyo Station : 1-minute walk
- Marunouchi Line Tokyo Station : Directly connected via underground passage
- Chiyoda Line Nijubashimae (Marunouchi) Station : 2-minute walk
- Mita Line Otemachi Station : 4-minute walk
- JR Yurakucho Station : 6-minute walk

Travel Information

Visa Requirements

A visa may be required to enter Japan depending on your nationality. Please check the following website in advance for detailed information:

https://www.mofa.go.jp/j_info/visit/visa/index.html

Climate

Weather in October (Tokyo Area)

- Temperature: Approximately 15–22° C
- Conditions: Cool and comfortable autumn weather
- Clothing: Long-sleeve shirts and light jackets are recommended

Mornings and evenings can be chilly, so bringing an extra layer is advisable.

As the weather can change frequently, carrying a folding umbrella is also recommended.

Currency

The official currency of Japan is the Japanese Yen (JPY).

Currency Exchange

Currency exchange services are available at airports, banks, hotels, and some convenience stores. Foreign currency exchange machines are also available in urban areas.

Cultural Etiquette

- Tipping is generally not customary in Japan
- Please be mindful to keep quiet in public places
- Forming orderly lines is a common practice
- You may be required to remove your shoes indoors

Contact Information

Secretariat

ACE Enterprise Co. Ltd.

NF Kudan 2F, 4-2-28 Kudankita, Chiyoda-ku, Tokyo 102-0073, Japan

E-mail: apsev-jsev2026@ace-enterprise.co.jp

Medical Information

For medical assistance in Tokyo, please visit the official website below, for multilingual support and information on medical services.

Tokyo Medical Information Site for Foreign Visitors:

https://www.hokeniryo.metro.tokyo.lg.jp/iryo/iryo_hoken/medical_info_eng

Emergency Contacts

- Police: 110
- Fire / Ambulance: 119

Tokyo Travel Guide

Tokyo Station

A major gateway to Tokyo, where the historic red-brick station building blends seamlessly with modern urban functions. The surrounding area offers a wide range of shops and restaurants, making it a convenient base for sightseeing and shopping.

Official Website

<https://www.tokystationcity.com/en/>

Access

•Direct access from JR "Tokyo Station"

Imperial Palace

A vast area in the heart of Tokyo where visitors can experience both nature and history associated with the Imperial Family. The spacious grounds are popular for walking and jogging.

Official Website

<https://www.kunaicho.go.jp/en/index.html>

Access

•About 15 minutes on foot from JR "Tokyo Station"
•About 5 minutes on foot from Tokyo Metro "Otemachi Station"

Tokyo Tower

A beloved symbol of Tokyo that offers panoramic views of the city. Visitors can enjoy different scenery during the day and at night, with the night view being especially popular.

Official Website

<https://en.tokyotower.co.jp/>

Access

•About 5 minutes on foot from Toei Oedo Line "Akabanebashi Station"
•About 7 minutes on foot from Tokyo Metro Hibiya Line "Kamiyacho Station"

Ameya-Yokocho (Ameyoko)

A lively shopping street where visitors can enjoy street food and bargain shopping. It offers the vibrant atmosphere of a traditional downtown market.

Official Website

<https://www.ameyoko.net/>

Access

•Right outside JR "Ueno Station" (Shinobazu Exit)
•Right outside JR "Okachimachi Station" (North Exit)

Asakusa

A popular tourist destination known for its traditional Edo-era atmosphere, historic temples, and Nakamise shopping street. Visitors can also enjoy cultural experiences such as kimono rentals and rickshaw rides.

Official Website

<https://e-asakusa.jp/en/>

Access

•Right outside Tokyo Metro Ginza Line "Asakusa Station"
•About 5 minutes on foot from Toei Asakusa Line "Asakusa Station"

Tokyo Skytree

A landmark standing at 634 meters, offering spectacular views from the tallest structure in Japan. The observation decks provide panoramic views of Tokyo, and the complex includes shopping facilities.

Official Website

<https://www.tokyo-skytree.jp/>

Access

•About 1 minute on foot from Tobu Skytree Line "Tokyo Skytree Station"
•About 4 minutes on foot from Hanzomon Line "Oshiage (Skytree) Station"

Meiji Jingu Shrine

A historic and serene shrine surrounded by a peaceful forest, making it hard to believe it is located in the heart of the city. Visitors can enjoy a relaxing walk along its spacious paths while experiencing seasonal nature.

Official Website

<https://www.meijijingu.or.jp/en/>

Access

•About 1 minute on foot from JR "Harajuku Station"
•About 1 minute on foot from Tokyo Metro "Meiji-jingumae (Harajuku) Station"

Akihabara

Originally developed as an electronics district, Akihabara is now widely known as a hub of Japanese pop culture, including anime, manga, and video games, and attracts visitors from around the world.

Official Website

<https://www.gotokyo.org/en/destinations/central-tokyo/akihabara/index.html>

Access

•Right outside JR "Akihabara Station" (Yamanote Line, Keihin-Tohoku Line, Sobu Line)
•Tokyo Metro Hibiya Line "Akihabara Station"
•Tsukuba Express "Akihabara Station"
*Approx. 5 minutes from Tokyo Station and Ueno Station

Japanese Gourmet Guide



Monjayaki

Description

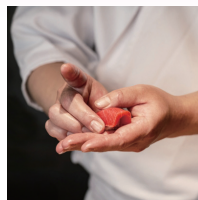
Originating from Tsukishima, Tokyo, monjayaki is a local specialty in which ingredients and batter are cooked together on a hot iron griddle. It is known for its gooey texture and savory flavor, and the experience of cooking it yourself is part of its appeal.

How to Eat

First, stir-fry the ingredients and shape them into a ring. Pour the batter into the center and let it cook. Finally, use a small spatula to scoop up small portions and eat them bite by bite.

Main Ingredients

Flour, water or dashi broth, cabbage, sauce, meat such as pork, seafood such as shrimp and squid
Ingredients may vary



Sushi

Description

Sushi is a classic Japanese dish featuring fresh seafood served with vinegared rice. Its beautiful presentation and delicate flavors are appreciated around the world.

How to Eat

Pick it up with your hands or chopsticks, dip lightly in soy sauce, and eat it in one bite.

Main Ingredients

Rice (vinegared rice), seafood such as tuna, salmon, and shrimp, seaweed, soy sauce
Ingredients may vary



Soba

Description

Soba consists of thin noodles made from buckwheat flour and is known for its light, refreshing taste. It can be enjoyed both hot and cold in various styles.

How to Eat

Cold soba is dipped in dipping sauce before eating, while hot soba is enjoyed directly with its broth.

Main Ingredients

Buckwheat flour, wheat flour, dashi broth such as bonito flakes and kelp, soy sauce, mirin for dipping sauce



Sukiyaki

Description

Sukiyaki is a classic Japanese hot pot dish in which thinly sliced beef and vegetables are simmered in a sweet and savory broth. It is known for its rich flavor and a rich, celebratory feel.

How to Eat

The cooked ingredients are typically dipped in a beaten raw egg before eating.

Main Ingredients

Beef, vegetables such as green onions, napa cabbage, and shiitake mushrooms, tofu, shirataki noodles, soy sauce, sugar, mirin, warishita sauce, eggs for dipping



Ramen

Description

Ramen is a Japanese noodle dish with many variations of soups, noodles, and toppings. Each region offers its own unique and distinctive flavors.

How to Eat

Slurp the noodles while enjoying them with the soup. Making slurping sounds is common and acceptable in Japan.

Main Ingredients

Wheat noodles, soup such as pork bone, chicken, and seafood broth, soy sauce, miso, or salt seasoning, sliced pork, chashu, bamboo shoots, green onions, eggs, etc.



Tempura

Description

Tempura consists of seafood and vegetables coated in batter and lightly deep-fried. It is enjoyed for its crispy texture and the natural flavors of the ingredients.

How to Eat

Dip in tempura sauce or salt. It is best enjoyed freshly fried.

Main Ingredients

Seafood such as shrimp and whiting, vegetables, flour, eggs, cooking oil, tempura sauce made with dashi, soy sauce, and mirin, or salt



Matcha

Description

Matcha is a traditional Japanese drink made from powdered green tea. It has a slightly bitter taste and rich aroma, and it pairs perfectly with sweet Japanese confections.

How to Drink

It is whisked with a bamboo whisk and enjoyed as is. It is commonly served with sweet Japanese confections.

Main Ingredients

Green tea, tencha ground into powder



Taiyaki

Description

Taiyaki is a charming fish-shaped cake filled with sweet fillings such as red bean paste, custard, or chocolate. It is a popular street food in Japan.

How to Eat

Eat it warm, starting from the head or tail, whichever you prefer.

Main Ingredients

Flour, eggs, sugar, sweet fillings such as red bean paste and custard
Ingredients may vary